# INSTRUCTION MANUAL

UK

*Thank you for choosing our product. From now on, cooking will always be pleasantly creative with your new cooker.*
*We recommend carefully reading all the instructions in this manual, which includes detailed information about the most suitable conditions for using the cooker correctly and safely. These instructions also help you to become familiar with each component.*
*Useful advice is given for using recipients, utensils, positions of guides and control settings.*
*The correct cleaning operations contained in this manual allow you to maintain the cooker's performance unchanged over time.*
*The individual sections are set out in order to allow you to become familiar with all the functions in the cooker. The text is easy to comprehend and is accompanied with detailed images and simple pictograms.*
*Reading this manual thoroughly will provide you with the answer to any question that may arise regarding the correct use of your new cooker.*

***INSTRUCTIONS FOR THE INSTALLER:*** *for the* ***qualified technician*** *who is in charge of adequately checking the gas system, installing, commissioning and testing the appliance.*

***INSTRUCTIONS FOR THE USER:*** *include suggestions, the description of the controls and the correct cleaning and maintenance operations for the appliance.*

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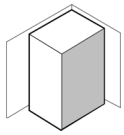
*This user's manual is an integral part of the product purchased. The user must conserve the manual correctly so that it is always available for consultation during the use and maintenance of the product. Keep this user's manual for future reference. If the product is resold, the manual must be transferred to any subsequent owner or user of the product.*

*The manufacturer is not liable for any inaccuracies in this booklet resulting from printing or transcription errors. The manufacturer reserves the right to modify its products as it considers necessary or in the interests of the user, without compromising their essential safety and operating characteristics.*

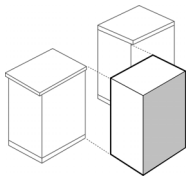
**CLASSES OF APPLIANCES**

The cooking appliances described in this operating manual belong to the following installation classes:

- **Class 1: non-flush-mounted** cooking appliance;



- **Class 2 – subclass 1:** cooking appliance **flush-mounted between two units**, made up of a single unit, but which can also be installed so that the side walls are accessible.



# 1. General information

This product conforms to the requirements of the following European directives:

- **73/23/EEC** for "Low Voltage".
- **89/336/EEC** for "Electromagnetic Disturbance".
- **90/396/EEC** for "Gas Appliances".
- **89/109/EEC** for "Material in contact with Food".

The appliance complies with **Directive 2002/95/EC** (**RoHS - Reduction of Hazardous Substances**) on restricting the use of hazardous substances in manufacturing materials.

## *1.1 Technical service*

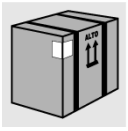
*Before leaving the factory, this appliance has been tested and set up by qualified, specialist personnel, so as to guarantee the best operating results. Each repair or adjustment that may subsequently be necessary must be carried out with the utmost care and attention. We therefore recommend always contacting the Dealer where the appliance was purchased or your nearest Service Centre, specifying the type of problem and the appliance model.*

# 2. Warnings for safety and use

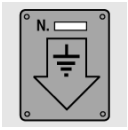
THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT SHOULD BE KEPT IN GOOD CONDITION AND CLOSE TO THE APPLIANCE FOR THE WHOLE LIFECYCLE OF THE COOKER. WE RECOMMEND READING THIS MANUAL VERY CAREFULLY BEFORE USING THE COOKER. IN CASE AN ADDITIONAL JETS KIT IS GIVEN AS ACCESSORY TO THE COOKER, WE RECOMMEND KEEPING AND PRESERVING IT. **THE INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL AND IN COMPLIANCE WITH CURRENT STANDARDS.** THIS APPLIANCE IS FOR DOMESTIC USE AND CONFORMS TO THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE IS BUILT FOR CARRYING OUT THE FOLLOWING FUNCTION: **COOKING AND HEATING FOOD;** ANY OTHER USE IS TO BE CONSIDERED IMPROPER. **THE MANUFACTURER DECLINES ANY RESPONSIBILITY SHOULD THE APPLIANCE BE USED FOR PURPOSES OTHER THAN THOSE INDICATED.**

AT THE MOMENT OF PURCHASE, THE USER ASSUMES DIRECT RESPONSIBILITY FOR THE PRODUCT AND MUST THEREFORE MAKE SURE THAT, WITH NORMAL USE, NO INSTABILITY, DEFORMATION, BREAKAGE OR WEAR OCCURS OVER TIME THAT WOULD REDUCE PRODUCT SAFETY.

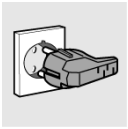
THIS PRODUCT IS DESIGNED AND MANUFACTURED TO OPERATE SAFELY AND DOES NOT POSE ANY DANGERS TO PEOPLE, ANIMALS, AND OBJECTS.



DO NOT LEAVE ANY PIECES OF THE PACKING UNATTENDED IN THE HOME. SEPARATE THE VARIOUS PACKING MATERIALS AND DELIVER THEM TO THE NEAREST RECYCLING CENTRE.




THE EARTH CONNECTION IS OBLIGATORY CONFORMING TO THE MODALITIES ENVISAGED BY THE SAFETY STANDARDS OF THE ELECTRICAL WIRING SYSTEM.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND THE RELATIVE SOCKET MUST BE THE SAME TYPE AND MUST COMPLY WITH CURRENT STANDARDS. AFTER INSTALLING THE APPLIANCE MAKE SURE THAT THE PLUG IS ACCESSIBLE TO ALLOW THE PERIODICAL CHECK-UP.
**DO NOT PULL OUT THE PLUG BY PULLING THE CABLE.**

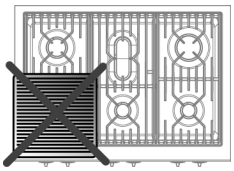
SHOULD THE GAS TAPS BE DIFFICULT TO ROTATE, LUBRICATE THEM USING A SPECIFIC PRODUCT FOR HIGH TEMPERATURES.
**CONTACT THE TECHNICAL SERVICE FOR THIS OPERATION.**

IMMEDIATELY AFTER INSTALLATION, TEST THE APPLIANCE BRIEFLY BY FOLLOWING THE INSTRUCTIONS SHOWN BELOW. IN THE EVENT OF A MALFUNCTION, DISCONNECT THE APPLIANCE FROM THE MAINS AND CONTACT YOUR NEAREST TECHNICAL SERVICE CENTRE.
**DO NOT ATTEMPT TO REPAIR THE APPLIANCE.**

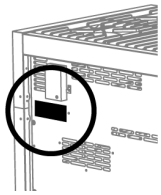
EACH TIME YOU FINISH USING THE COOKING HOB, ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN "ZERO" POSITION (OFF).

**NEVER PUT INFLAMMABLE OBJECTS INTO THE OVEN:** SHOULD IT BE ACCIDENTALLY SWITCHED ON, A FIRE MAY BREAK OUT. **IN THE EVENT OF A FIRE: CLOSE THE MAIN GAS SUPPLY AND CUT OFF THE ELECTRIC CURRENT.** DO NOT THROW WATER ON BURNING OR FRYING OIL. DO NOT STORE INFLAMMABLE OBJECTS OR AEROSOL CANS NEAR THE APPLIANCE AND DO NOT SPRAY NEAR THE BURNERS WHEN SWITCHED ON. DO NOT WEAR BAGGY CLOTHES OR ACCESSORIES THAT ARE NOT CLOSE TO THE BODY WHEN THE BURNERS ARE SWITCHED ON: SERIOUS INJURIES CAN BE CAUSED BY BURNING FABRIC.

**DO NOT REST** SAUCEPANS THAT DO NOT HAVE A PERFECTLY SMOOTH, EVEN BASE ON THE COOKING HOB.



**DO NOT USE** RECIPIENTS OR STEAK GRILLS THAT EXCEED THE OUTER PERIMETER OF THE COOKING HOB.



THE IDENTIFICATION PLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND THE MARK IS CLEARLY VISIBLE ON THE BACK OF THE APPLIANCE.
**THE PLATE MUST NEVER BE REMOVED.**

**THE APPLIANCE SHOULD ONLY BE USED BY ADULTS.** DO NOT ALLOW CHILDREN TO APPROACH OR PLAY WITH THE APPLIANCE. NEVER STORE ITEMS THAT CHILDREN MAY ATTEMPT TO REACH ABOVE THE APPLIANCE. THE HEATING UP OF SOME PARTS OF THE APPLIANCE AND OF THE USED PANS MAY BE A DANGER, SO DURING FUNCTIONING AND DURING ALL THE TIME NECESSARY FOR THE COOOLING DOWN, TAKE CARE TO POSITION THE HOT PANS IN A WAY TO PREVENT BURNS OR OVERTURNING. AVOID LEAVING THE OVEN DOOR OPEN DURING FUNCTIONING OR IMMEDIATELY SOON AFTER THE SWITCHING OFF. AVOID TOUCHING THE HEATING ELEMENTS INSIDE THE OVEN AND GRILLS AS WELL.

RESTING OR SITTING ON THE OPEN OVEN DOOR, DRAWERS OR STORAGE COMPARTMENT CAN OVERTURN THE APPLIANCE, AND CONSEQUENTLY CAUSE HARM. THE DRAWERS HAVE A DYNAMIC CAPACITY OF 25 KG.

IF THE COOKER IS SET ON A PEDESTAL, APPROPRIATE MEASURES MUST BE TAKEN TO PREVENT IT FROM SLIDING OFF THE PEDESTAL.

WHEN THE APPLIANCE IS DECOMMISSIONED, IT MUST BE DISPOSED OF IN A SUITABLE RECYCLING CENTRE.
CUT OFF THE MAINS POWER CORD AFTER UNPLUGGING IT FROM THE WALL OUTLET, AND MAKE SAFE ANY COMPONENTS WHICH MIGHT BE DANGEROUS FOR CHILDREN (DOORS, ETC.).

THIS APPLIANCE IS MARKED ACCORDING TO THE **EUROPEAN DIRECTIVE 2002/96/EC** ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (**WEEE**).
BY ENSURING THIS PRODUCT IS DISPOSED OF CORRECTLY, YOU WILL HELP PREVENT POTENTIAL NEGATIVE CONSEQUENCES FOR THE ENVIRONMENT AND HUMAN HEALTH, WHICH COULD OTHERWISE BE CAUSED BY INAPPROPRIATE WASTE HANDLING OF THIS PRODUCT.

THE SYMBOL ON THE PRODUCT, OR ON THE DOCUMENTS ACCOMPANYING THE PRODUCT, INDICATES THAT THIS APPLIANCE MAY NOT BE TREATED AS HOUSEHOLD WASTE. INSTEAD IT SHALL BE HANDED OVER TO THE APPLICABLE COLLECTION POINT FOR THE RECYCLING OF ELECTRICAL AND ELECTRONIC EQUIPMENT.
DISPOSAL MUST BE CARRIED OUT IN ACCORDANCE WITH LOCAL ENVIRONMENTAL REGULATIONS FOR WASTE DISPOSAL. FOR MORE DETAILED INFORMATION ABOUT TREATMENT, RECOVERY AND RECYCLING OF THIS PRODUCT, PLEASE CONTACT YOUR LOCAL CITY OFFICE, YOUR HOUSEHOLD WASTE DISPOSAL SERVICE OR THE SHOP WHERE YOU PURCHASED THE PRODUCT.

***The manufacturer declines any responsibility*** **for damage incurred by persons or objects that is caused by not following the above guidelines or by tampering with any part of the appliance or by using non-original spare parts.**

# 3. Installation

**DIMENSIONS OF THE COOKERS**

## 3.1 General warnings

***It is the law that a competent person installs all gas appliances. In the UK Corgi gas installers are approved to work to safe and satisfactory standards. The cooker must be installed in accordance with BS 6172. Failure to install the cooker correctly could invalidate the warranty liability claims could and could lead to prosecution.***

**The manufacturer declines any responsibility for damage incurred by persons, animals or objects that is caused by not following the above guidelines (cfr. chapter "2. Warnings for safety and use").**

The technical data is indicated on the plate located on the back of the appliance. The adjustment conditions are shown on a label applied to the packing and the appliance.

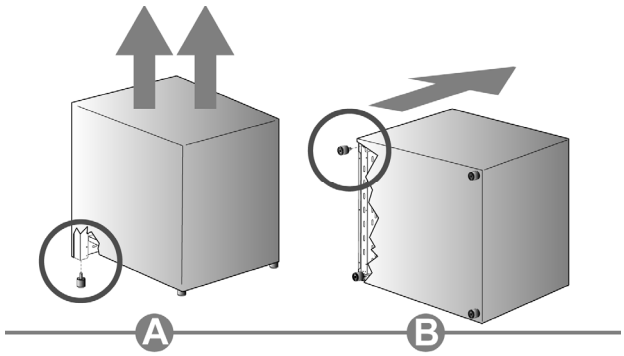
**Do not use the oven door handle for handling the appliance, or for removing the appliance from the packing.**

### *3.2 Fitting the adjustable feet*

*Before turning the cooker over, we recommend removing all the parts that are not stably attached to it, in particular the cooking hob grids and burners. To lighten the weight of the cooker, the accessories inside the oven may also be removed, thereby preventing accidental damage during the overturning operation.*

The cooker is delivered with the feet removed. Before moving and hooking up the cooker, take the feet from the packing and screw them onto the cooker. This can be done in one of two ways:

**A** Lifting the cooker off the floor.
**B** Laying the cooker on its back.




The **final regulation** of the feet to level the cooker to the floor will be done **after the gas and electric hook-ups have been made.**

*Should it be necessary to drag the cooker,* ***screw the feet in completely and carry out the final regulation only when the other operations are completed.***

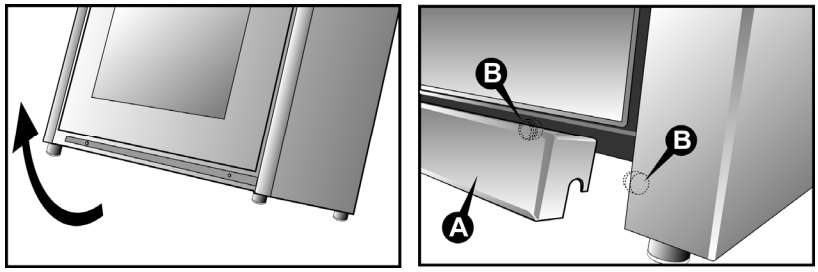
### *3.3 Fitting the front moulding*

For the **70 cm model with double oven**, a front moulding is included as standard supply to complete the aesthetic lines of the cooker.

*Before turning the cooker over, we recommend removing all the parts that are not stably attached to it, in particular the cooking hob grids and burners. To lighten the weight of the cooker, the accessories inside the oven may also be removed, thereby preventing accidental damage during the overturning operation.*

To assemble, proceed as follows:

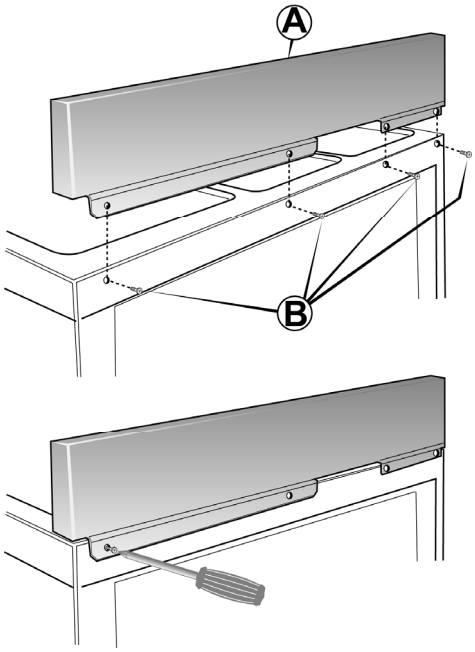
- Tilt the cooker backwards.
- Align the moulding **A** with the mounting position as shown in the illustration.
- Apply the moulding until it fits into the mounting position.
- Pull the moulding downward so that it hooks onto the 4 pins **B** (2 for each end) present on the cooker.



### *3.4 Fitting the splash guard*

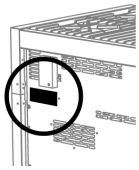
*The splash guard must not be used in combination with the stainless steel splashback.*

- Rest the splash guard **A** on the back of the surface, making sure the holes are aligned.
- Tighten the screws **B** using a Phillips screwdriver.



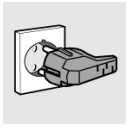

*Any yellowing of the steel over time, which is completely natural, in no way alters its original characteristics. It can be removed using specific steel cleaning products.*

## *3.5 Electric connection*



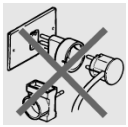
Make sure that the voltage and the size of the mains corresponds to the specifications shown on the plate located on the back of the appliance.

**The plate must never be removed.**



The plug at the end of the power supply cable and the wall socket must be the same type and must comply with current electric standards. Check that the mains is adequately earthed. Once the appliance has been installed make sure that the plug is accessible to allow the periodical check-up. The power supply cable should conform to BS6004.

Prepare an omni-polar cutoff device on the power supply line of the appliance with a contact opening distance equal to or more than **3 mm**, located in a convenient position near the appliance.



**Do not use reducers, adapters or shunts.**

Before making the electric connection, make sure of the efficiency of the earthing.

Make sure that the relief valve and the home wiring system are able to withstand the appliance load.

**The yellow/green earth cable must not be subject to cutoffs.**

The electric cable must not come into contact with parts whose temperature is more than **50°C** higher than room temperature.

The cooker should be installed in accordance with the latest edition of the IEE regulations.

### 3.5.1 Electric power cable section

According to the type of power supply, use a cable that conforms to the following table.

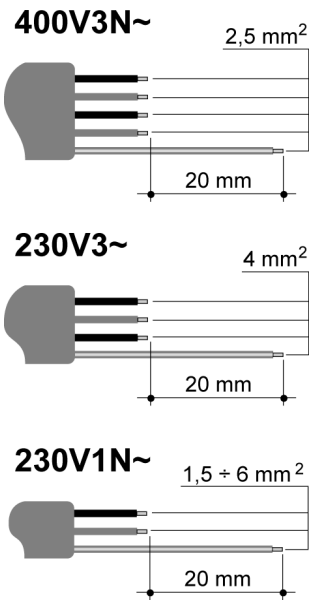
**Running at 400V3N~ (models connected according to DIAGRAM "A"):** use a pentapolar cable type H05RR-F/H05RN-F (cable measuring 5 x 2.5 $mm^2$).

**Running at 230V3~ (models connected according to DIAGRAM "C" but commutated by the installer according to DIAGRAM "B"):** use a tetrapolar cable type H05RR-F/H05RN-F (cable measuring 4 x 4 $mm^2$).

**Running at 230V1N~ (models connected according to DIAGRAM "C"): up to 2.9 kW** use a tripolar cable type H05RR-F/H05RN-F (cable measuring 3 x 1.5 $mm^2$); **between 2.9 kW and 5.4 kW** use a tripolar cable type H05RR-F/H05RN-F (cable measuring 3 x 2.5 $mm^2$); **between 5,4 kW and 7 kW** use a tripolar cable type H05RR-F/H05RN-F (cable measuring 3 x 4 $mm^2$); **over 7 kW** use a tripolar cable type H05RR-F/H05RN-F (cable measuring 3 x 6 $mm^2$).

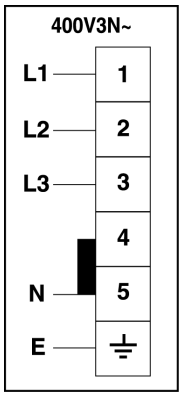
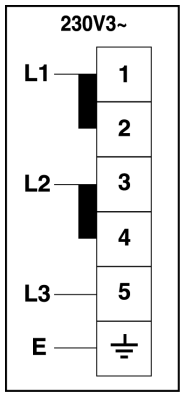
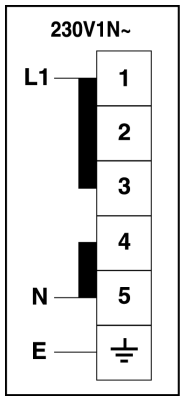
The end to be connected to the appliance must have the earth wire (**yellow-green**) at least **20 mm** longer.

The cable type **H05RN-F** is to be used for the models with fryer, while cable type **H05RR-F** for those without fryer.



### 3.5.2 Type of power supply

It is possible to obtain different connections according to the voltage, simply by moving the unconnected cable ends on the terminal board as shown in the following diagrams.
According to the model, consult the table "**CONNECTION TO THE TERMINAL BOARD**".

| DIAGRAM “A” | DIAGRAM “B” | DIAGRAM “C” |
|---|---|---|
|  |  |  |







| CONNECTION TO THE TERMINAL BOARD | | |
|---|---|---|
| **MODEL** | **POWER kW** | **POWER SUPPLY** |
| COOKER 4 BURNERS (1 OVEN) | 2,2 | **DIAGRAM “C”** |
| COOKER 6 BURNERS (1 OVEN) | 2,9 | |
| COOKER 4 BURNERS (1 OVEN) + M | 2,9 | |
| COOKER 4 BURNERS (1 OVEN) + B / T / C | 5,3 | |
| COOKER 4 BURNERS (1 OVEN) + F | 5,1 | |
| COOKER 4 BURNERS (1 OVEN) + G | 5,4 | |
| COOKER VITROCERAMIC HOB (1 OVEN) (4 HEATING ELEMENTS) | 9,8 | **DIAGRAM “A”** |
| COOKER VITROCERAMIC HOB (1 OVEN) (5 HEATING ELEMENTS) | 12,7 | |
| COOKER 6 BURNERS (2 OVENS) | 3,9 | **DIAGRAM “C”** |
| COOKER 4 BURNERS (2 OVENS) + M | 3,9 | |
| COOKER 4 BURNERS (2 OVENS) | 4,7 | |
| COOKER 4 BURNERS (2 OVENS) + B / T / C | 6,3 | |
| COOKER 4 BURNERS (2 OVENS) + F | 6,1 | |
| COOKER 4 BURNERS (2 OVENS) + G | 6,4 | |
| COOKER 6 BURNERS (2 OVENS) + M | 4,6 | |
| COOKER 6 BURNERS (2 OVENS) + B / T / C | 7,0 | |
| COOKER 6 BURNERS (2 OVENS) + F | 6,8 | |
| COOKER 6 BURNERS (2 OVENS) + G | 7,1 | |
| COOKER 4 BURNERS (2 OVENS) + M + B / T / C | 7,0 | |
| COOKER 4 BURNERS (2 OVENS) + M + F | 6,8 | |
| COOKER 4 BURNERS (2 OVENS) + M + G | 7,1 | |
| COOKER 4 BURNERS (2 OVENS) + B / T + C | 9,4 | |
| COOKER 4 BURNERS (2 OVENS) + B / T + F | 9,2 | |
| COOKER 4 BURNERS (2 OVENS) + B / T + G | 9,5 | |
| COOKER VITROCERAMIC HOB (2 OVENS) (5 HEATING ELEMENTS) | 13,7 | **DIAGRAM “A”** |
| COOKER VITROCERAMIC HOB (2 OVENS) (4 HEATING ELEMENTS) | 12,3 | |

M = MEGA WOK

B = STEAK GRILL

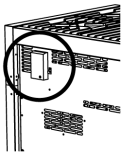
T = FRY-TOP

C = VITROCERAMIC GRIDDLE

F = DEEP FRYER

G = GRILL

**MODELS CONNECTED ACCORDING TO DIAGRAM "A" CAN BE COMMUTATED BY THE INSTALLER ACCORDING TO DIAGRAM "B".**
**MODELS CONNECTED ACCORDING TO DIAGRAM "C" CAN BE COMMUTATED BY THE INSTALLER ACCORDING TO DIAGRAM "A".**

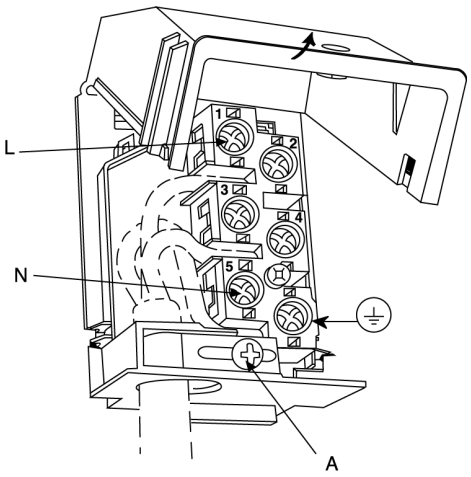


### 3.5.3 Replacing the electric cable

To replace the electric cable, it is necessary to access the terminal board. It is located on the back of the appliance, at the top left, as shown in the figure.

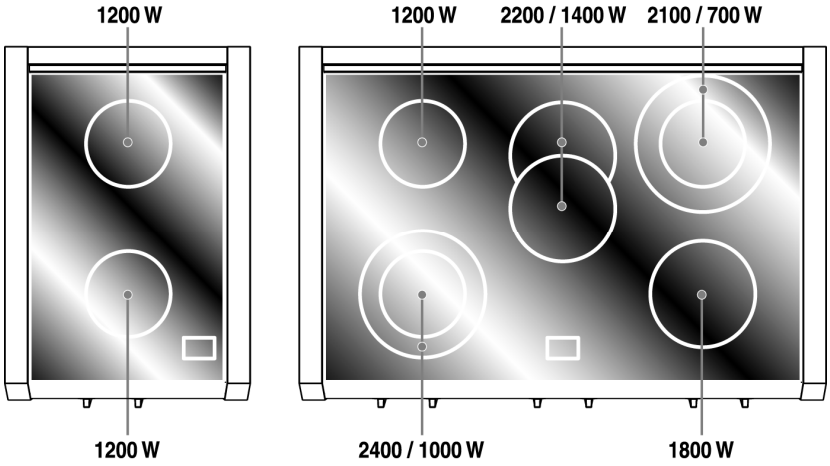
To replace the cable, proceed as follows:

- open the terminal board box;
- unscrew the screw **A** that locks the cable;
- loosen the screw contacts and replace the cable with one of the same length that corresponds to the specifications in the table in section “3.5.1 Electric power cable section”;
- the "**yellow-green**" earth wire must be connected to the terminal ⏚ and must be approximately **20 mm** longer than the line cables;
- the neutral "**blue**" wire must be connected to the terminal marked with the letter **N**;
- the line wire must be connected to the terminal marked with the letter **L**.




## *3.6 Power consumption of the vitroceramic hob*

The vitroceramic hob has different power consumptions depending on the type of heating element used. The diagram shows the values of the power consumed.
In the envisaged cases, the first numeric value refers to the total power, whereas the value that follows the symbol "**/**" refers to the inside diameter, with the exception of the central heating element, whose value that follows "**/**" refers to the outer diameter.




## *3.7 Power consumption of the volcanic rock grill*

The volcanic rock grill has a consumption of **2500W**. This appliance must therefore be installed where this power consumption can be ensured in total safety.

### 3.8 Ventilation requirements

The room containing the appliances should have an air supply in accordance with B.S. 5440 part 2.

1. All rooms require an opening window or equivalent, and some rooms will require a permanent vent as well.
2. For room volumes up to 5m³ an air vent of 100cm² is required.
3. If the room has a door that opens directly to the outside, and the room exceeds 1m³ no air vent is required.
4. For room volumes between 5m³ and 10m³ an air vent of 50cm² is required.
5. If there are other fuel burning appliances in the same room B.S. 5440 part 2 should be consulted to determine the air vent requirements.
6. The appliance must not be installed in a bed sitting room of less than 20m or in a bathroom or shower room.

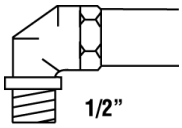
Windows and permanent vents should therefore not be blocked or removed without first consulting a Corgi gas installer.

**Failure to install appliances correctly is dangerous and could lead to prosecution.**

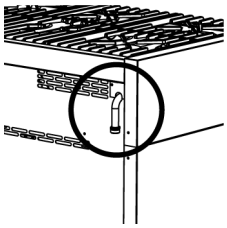
DO NOT install LPG version below ground level. This does not exclude installation into a room, which equates to a basement on one side of the building, but open to ground level on the opposite side.

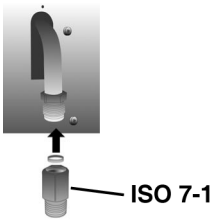
### 3.9 Gas connection

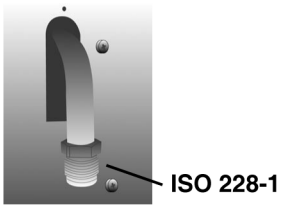
*Gas-powered devices for home use, which are not connected to a conduit for the evacuation of combustion products, must not cause a concentration of carbon monoxide that could pose a health risk to the persons exposed in relation to the time of exposure.*




We recommend checking that the appliance is properly set up for the type of gas distributed. The threaded **½"** gas connection pipe is located at the rear on the right hand side of the appliance.





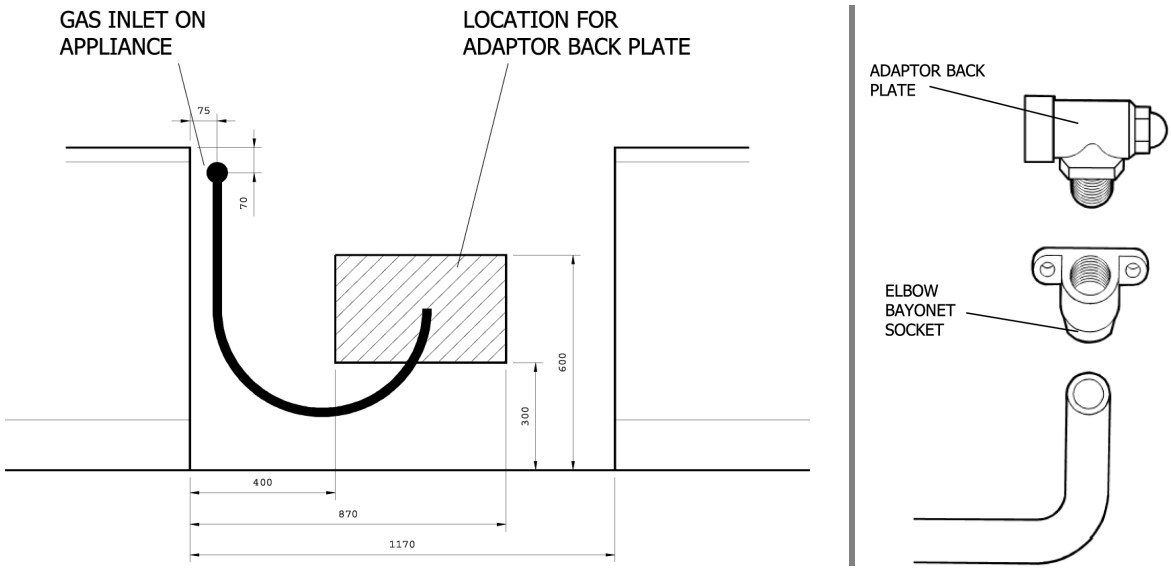




| | | |
|---|---|---|
| **AT** | ● | |
| **BE** | ● | |
| **CH** | ● | |
| **DE** | ● | |
| **DK** | ● | |
| **ES** | ● | ● |
| **FI** | ● | ● |
| **FR** | | ● |
| **GB** | ● | |
| **IE** | ● | |
| **IT** | ● | ● |
| **NL** | ● | |
| **NO** | ● | ● |
| **PT** | ● | ● |
| **SE** | ● | ● |

The cooker is designed to match the depth of standard 600mm worktops. An adaptor back plate should, therefore, be fitted within the shaded area shown to allow the cooker to be pushed in fully and chased to the wall.

Connection to the cooker should be made with an approved appliance flexible connection to BS 669. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

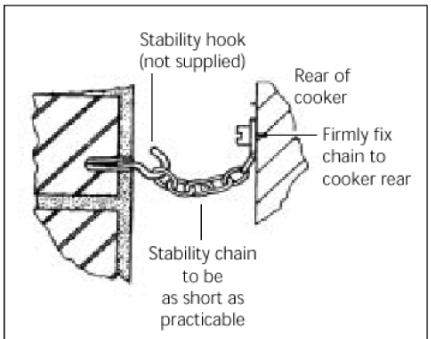
The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed **70°C**.




## *3.10 Stability chain*

The cooker is fitted with a stability device such as a proprietary stability chain as shown and firmly secured to the fabric of the building.

Whatever the position, remember to leave enough room for the cooker to be pulled out for cleaning and service.

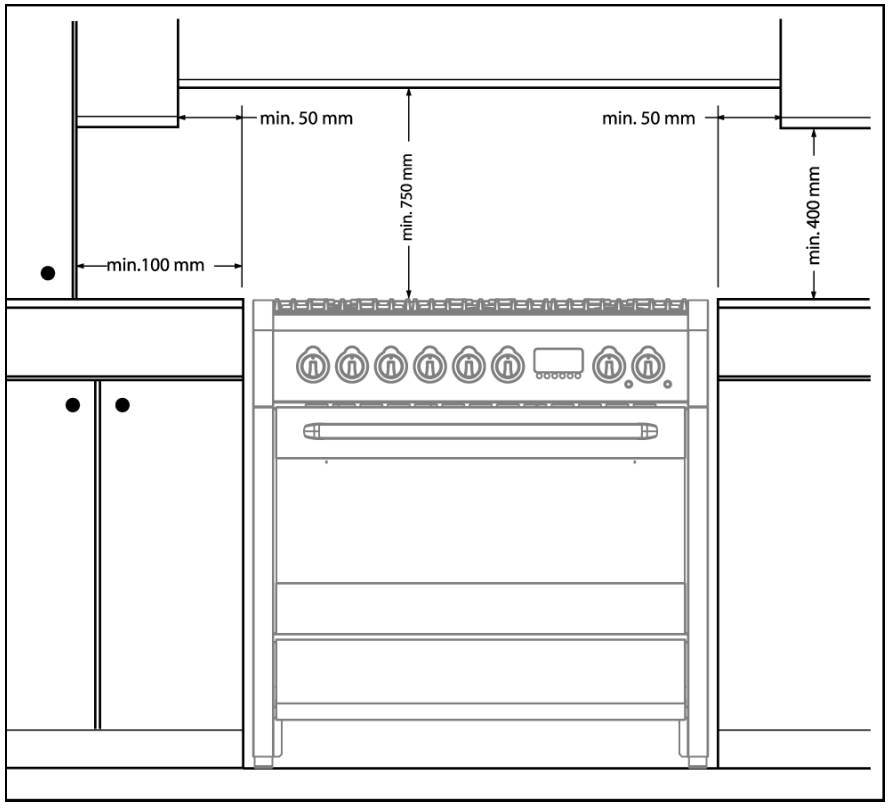

Stability hook (not supplied)
Rear of cooker
Firmly fix chain to cooker rear
Stability chain to be as short as practicable

Cooker stability chain for cookers not designed with bracket engagement slot

The wall behind the cooker between the hotplate and 450mm above, and across the width of the cooker, must be an incombustible material such as ceramic wall tiles.

This appliance is designed not to project in front of standard 600mm worktops (excluding handles). To achieve the best fit the cooker must be pushed against the wall.

**As this appliance is very heavy it should be situated on a suitably hard surface as to ensure servicing and installation is made possible with minimal impact on the floor surface.**



## *3.11 Gas regulations*

If the cooking appliance is set up for a **different** type of gas than that available, its injectors must be replaced, the minimum flow regulated. In order to replace the injectors in the cooking hob, it is necessary to carry out the following operations:

- remove the pan supports;
- remove the burners and burner caps (**Fig. A**);
- take out the injector (**Fig. B**) and replace it with one suitable for the new type of gas (see "**GENERAL INJECTORS TABLE**" on page 18);
- replace the gas label (on the rear of the appliance) with the new one provided with the injectors kit;
- refit all parts by following the disassembly instructions in reverse order and taking care to position the burner cap correctly on the burner.

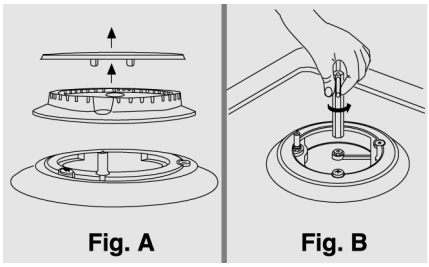
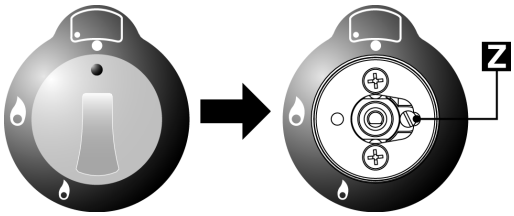


**Fig. A** **Fig. B**

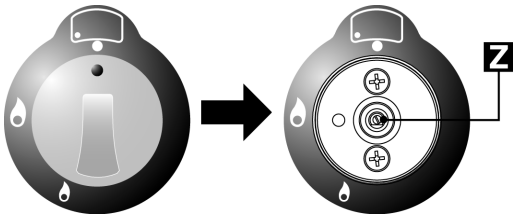
### 3.11.1 Minimum flow of valved cooking hob taps

- Switch on the burner and turn the control knob towards the minimum flow position;
- remove the knob;
- using a screwdriver, adjust the internal screw **Z** until the correct low flame is obtained;
- refit the knob.




### 3.11.2 Minimum flow of non-valved cooking hob taps

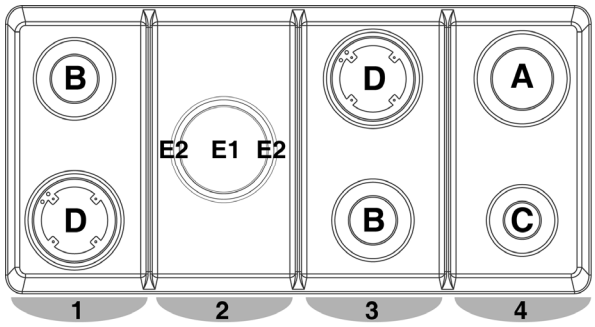
- Switch on the burner and turn the control knob towards the minimum flow position;
- remove the knob;
- insert a small screwdriver into the rod of the tap and adjust the internal screw **Z** until the correct low flame is obtained;
- refit the knob.



- *Unscrew the adjustment screw **Z** to increase the flow, or tighten it to reduce the flow.*
- *The adjustment is correct when the low flame measures approximately **3** or **4 mm**.*
- *When changing quickly from maximum to minimum flow and vice versa **make sure that the flame does not go out.***

## *3.12 Connecting to LPG*

Use a pressure regulator and connect to the cylinder in compliance with the guidelines set out in standards regulations in force.




The hob is made up of the 4 indicated modules:

- modules **1** and **4** are featured on all the cookers;
- modules **2** and **3** are included depending on which cooker is purchased and can be replaced with electric modules (fry-top, steak grill, grill, vitroceramic hob or deep fryer).

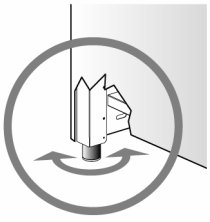
**GENERAL INJECTORS TABLE**

| TYPE OF GAS | mBar | NOZZLE NO. | BURNERS POSITION TYPE | POWER Watt | | CONSUMPTION |
|---|---|---|---|---|---|---|
| | | | | MAX. | MIN. | MAX. |
| NATURAL GAS | 20 | 115 | RAPID (**A**) | 3000 | 750 | 286 l/h |
| | | 97 | SEMI RAPID (**B**) | 1750 | 480 | 167 l/h |
| | | 72 | AUXILIARY (**C**) | 1000 | 330 | 95 l/h |
| | | 128 | TRIPLE-RING (**D**) | 3300 | 1300 | 314 l/h |
| | | 72 (**E1**)<br>95 (**E2**) | MEGA WOK (**E1**/**E2**) | 4500 | 330 | 428 l/h |
| LPG<br>BUTANE<br>PROPANE | 30<br>28<br>37 | 85 | RAPID (**A**) | 3000 | 750 | 219 g/h |
| | | 65 | SEMI RAPID (**B**) | 1750 | 480 | 128 g/h |
| | | 50 | AUXILIARY (**C**) | 1000 | 330 | 73 g/h |
| | | 93 | TRIPLE-RING (**D**) | 3300 | 1300 | 241 g/h |
| | | 46 (**E1**)<br>66 (**E2**) | MEGA WOK (**E1**/**E2**) | 4500 | 330 | 327 g/h |

# *4. Final operations*

## *4.1 Levelling the cooker to the floor*

After having made the electrical and gas hook-ups, level the cooker to the floor using the adjustable feet that were previously screwed onto the bottom of the cooker.



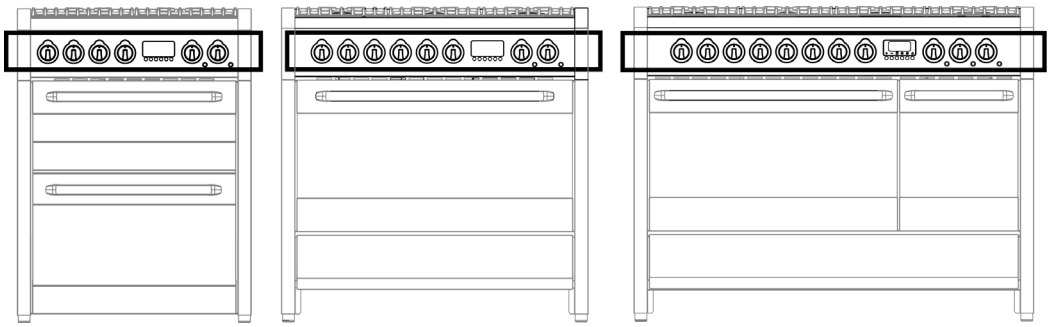
*Should it be necessary to drag the cooker,* ***screw the feet in completely and carry out the final regulation only when the other operations are completed.***

# 5. Description of controls

## 5.1 The front panel

All the commands and controls for the cooking hob and oven are on the front panel.

**THE CONTROL PANEL**



**DESCRIPTION OF HOB BURNER KNOB**

The flame is lit by simultaneously pressing and turning the knob anticlockwise to the low flame symbol.
To regulate the flow of the flame, turn the knob to between the maximum and minimum settings. Turn off the burner by returning the knob to position ●.

**LAYOUT OF BURNERS – Description of symbols**

REAR LEFT

REAR CENTRE LEFT

CENTRE FRONT

FRONT CENTRE LEFT

FRONT LEFT

REAR RIGHT

REAR CENTRE RIGHT

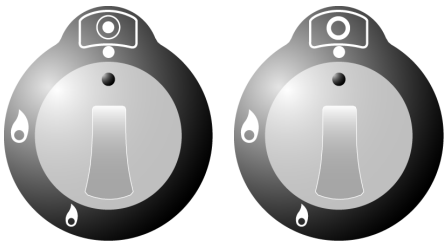
CENTRE REAR

FRONT CENTRE RIGHT

FRONT RIGHT

**DESCRIPTION OF "MEGA WOK" BURNER KNOBS**

The central "Mega Wok" burner is controlled by two knobs: one switches on the inner **central ring** and the second operates the **outer ring** on both the outside and inside.

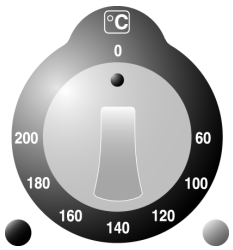


**LAYOUT OF BURNER RINGS – Description of symbols**

CENTRAL RING

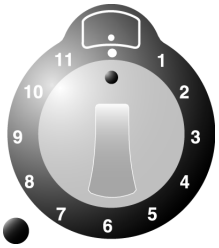
OUTER RING

## DESCRIPTION OF THE DEEP FRYER KNOB




The knob of the thermostat that controls the temperature of the heating element can be adjusted between **0°** and **200°C**. There are also two warning lights: the **red light** signals the deep fryer is working; the **orange light** switches on while the appliance is heating. When the preset temperature is reached, the **orange light** switches off. If the temperature of the oil should decrease while frying, the appliance automatically begins to heat and the **orange light** switches on until the temperature set on the thermostat knob is reached.

## DESCRIPTION OF FRY-TOP / STEAK GRILL AND GRILL KNOB

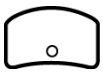



**FRY-TOP/STEAK GRILL:** is equipped with **differentiated heating**. The entire cooking surface can be used, or only one of the two halves, front or rear. The knobs that regulate the energy individually control the temperature of the two heating elements. A **red light** indicates that the appliance is heating.

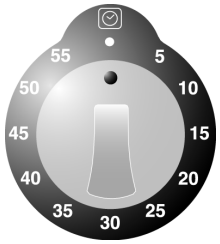
**GRILL:** two warning lights give essential information on how the appliance is working. The **orange light** switches on to indicate that the appliance is powered (ON). A **red light** indicates that the heating element is heating up.

## LAYOUT OF HEATING ELEMENTS - Description of symbols

REAR

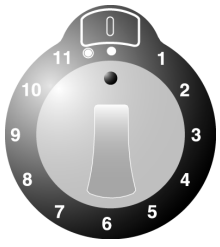

FRONT

## DESCRIPTION OF TIMER KNOB (DEEP FRYER AND GRILL)




A spring-loaded **timer** with bell makes checking the frying time easier. Turn the knob all the way clockwise to wind the timer. It is possible to set the required time up to a maximum of **60 min**. The bell rings briefly when the preset time has elapsed. The timer has no effect on the heating of the deep fryer or the grill.

## DESCRIPTION OF VITROCERAMIC HOB KNOBS




Besides the normal knobs that regulate the energy, the vitroceramic hob is equipped with knobs for **differentiated heating**. Settings from **1** to **11** control the heating of the internal element, setting the knob to the symbol ◉ the outer element also operates.

## LAYOUT OF HEATING ELEMENTS - Description of symbols

REAR LEFT

REAR RIGHT

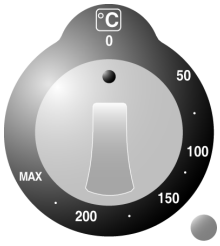
FRONT LEFT

FRONT RIGHT

CENTRAL

## DESCRIPTION OF ELECTRIC OVEN KNOBS

The electric oven is controlled by two knobs: **function switch knob** and **thermostat knob**. They allow you to choose the most suitable type of heating for different cooking requirements, by switching on the heating elements appropriately and setting the required temperature (from **50°C** to **MAX**).




Below the oven knobs there are two warning lights: the **red light** signals the oven is working; the **orange light** indicates that the preset temperature has been reached. The **orange light** switches on and off to indicate when the heating automatically kicks in to maintain the temperature inside the oven at the level set on the thermostat knob.

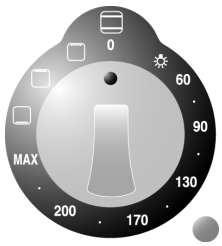
The oven has an **internal light**. The light is always on while the oven is working: it can be switched on while the oven is off, for cleaning purposes, by turning the function switch knob to the symbol ☼

## DESCRIPTION OF SYMBOLS ON THE FUNCTION SWITCH KNOB

- SWITCH ON LIGHT INSIDE OVEN
- UPPER AND LOWER HEATING ELEMENTS
- UPPER HEATING ELEMENT
- LOWER HEATING ELEMENT
- GRILL ELEMENT
- GRILL-FAN ELEMENT
- UPPER AND LOWER HEATING ELEMENTS – FAN
- HEATING ELEMENT-CONVECTION
- DEFROST

## DESCRIPTION OF AUXILIARY ELECTRIC OVEN KNOB

Some cooker models are equipped with an auxiliary electric oven with natural convection, controlled by a single knob. This allows the user to choose the most suitable type of heating for different cooking requirements, by switching on the heating elements appropriately and setting the required temperature (from **60** to **MAX**). Using the same knob it is also possible to set the functions described in the table.



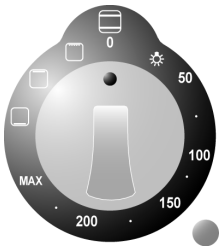

Below the auxiliary oven knob there is an **orange light**, which indicates when the oven has reached the set temperature. The **orange light** switches on and off to indicate when the heating automatically kicks in to maintain the temperature inside the auxiliary oven at the level set on the control knob.

The auxiliary oven has an **internal light**. The light is always on while the oven is working: it can be switched on while the oven is off, for cleaning purposes, by turning the function switch knob to the symbol ☼.

## DESCRIPTION OF SYMBOLS ON AUXILIARY ELECTRIC OVEN KNOB

- SWITCH ON LIGHT INSIDE OVEN
- **60÷MAX** UPPER AND LOWER HEATING ELEMENTS
- LOWER HEATING ELEMENT
- UPPER HEATING ELEMENT
- GRILL ELEMENT + SPIT

## DESCRIPTION OF GRILL OVEN KNOB




The electric oven, equipped with function grill with natural convection, is controlled by a single knob. By positioning the knob appropriately and by setting the required temperature, both upper and lower heating elements will switch on. It is possible to set one of the functions described in the table, but in this case the temperature of the chosen heating element will be automatically set to the **MAX** temperature value.

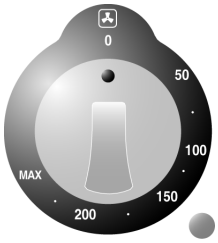
Below the grill oven knob there is an **orange light**, which indicates when the oven has reached the set temperature. The **orange light** switches on and off to indicate when the heating automatically kicks in to maintain the temperature inside the grill oven at the level set on the control knob.

The grill oven has an **internal light**. The light is always on while the oven is working: it can be switched on while the oven is off, for cleaning purposes, by turning the knob to the symbol ☼.

## DESCRIPTION OF SYMBOLS

| | |
|---|---|
| ☼ | SWITCH ON LIGHT INSIDE OVEN |
| **50÷MAX** | UPPER AND LOWER HEATING ELEMENTS |
| ▭ | LOWER HEATING ELEMENT |
| ▭ | UPPER HEATING ELEMENT |
| ▭ | GRILL ELEMENT |

## DESCRIPTION OF CONVECTION OVEN KNOB




The convection oven is controlled by a single knob. This allows the user to choose the most suitable type of heating for different cooking requirements by setting the required temperature value (from **50°C** to **MAX**).

Below the convection oven knob there is an **orange light**, which indicates when the oven has reached the set temperature. The **orange light** switches on and off to indicate when the heating automatically kicks in to maintain the temperature inside the convection oven at the level set on the control knob.

The oven has an **internal light**. The light is always on while the oven is working.

## DESCRIPTION AND USE OF ANALOG ELECTRONIC CLOCK + MINUTE MINDER WITH ELECTRIC OVEN SWITCH-OFF

| | |
|---|---|
| | MINUTE MINDER BUTTON |
| | COOKING TIME BUTTON |
| | CLOCK SETTING AND RESET BUTTON |
| − | DECREASE BUTTON |
| + | INCREASE BUTTON |

### SETTING THE CLOCK

When using the oven for the first time, or after a power cut, the display flashes.
Press the button for **1 or 2 seconds**. The display stops flashing and the current time can be set.
Press the + or − buttons to increase or decrease by one minute each time they are pressed.
Press either the increase or decrease button to display the current time. **6 or 7 seconds** after pressing the last button the clock will start from the set time.

*The alarm tone that sounds at the end of each programming includes **8 audible signals that repeat 3 or 4 times every 1 ½ minutes approximately.** It can be interrupted at any time by pressing any key.*

### MINUTE MINDER

This function acts as alarm only and does not stop the cooking.

- Press the button to illuminate the display as shown in **Fig. 1**;
- **Within 6 or 7 seconds** press the + or − button to set the minute minder timer. Each time a button is pressed, **1 external segment** (representing **1 minute** cooking time) will illuminate or switch off (**Fig. 2** shows 10 minutes cooking time);
- 6 or 7 seconds after pressing the last button the countdown will begin, at the end of which the alarm will sound;
- the current time can be viewed during the countdown by pressing the button **once only**, press again to revert to the minute minder display.

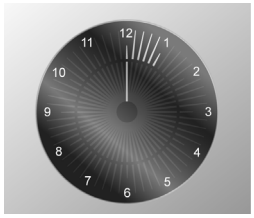


**Fig. 1**

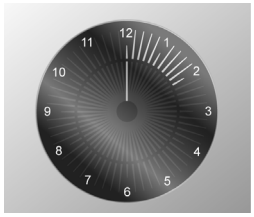


**Fig. 2**

***At the end of the countdown the oven must be switched off manually by turning the thermostat knob and the function control knob to "0" position.***

### PROGRAMMING

**Cooking time:** the cooking time is set by pressing the button . Before setting it, turn the thermostat knob to the required temperature for cooking and the function control knob to any position.

To set the cooking time, proceed as follows:

- press the button for **1 or 2 seconds**; the **hand** goes to position 12 (**Fig. 3**);
- use buttons − and + to set the cooking time: press button + to add **1 minute** to the cooking time and every **12 minutes** a new **internal segment** will illuminate (**Fig. 4** shows a cooking time of 1 hour);
- cooking will commence **approximately 6 seconds after** pressing the last button − or +;
- once cooking has commenced, the display shows the current time represented by **steady segments** and the minutes remaining represented by **flashing segments** (each flashing segment indicates **12 minutes** cooking time remaining);
- at the end of the cooking time the timer deactivates the oven's heating elements, the alarm will sound and **the numbers on the face will flash;**
- to zero the cooking time by cancelling the set programme: press the button for **1 or 2 seconds**. The set cooking time is cancelled and the oven must be switched off manually.

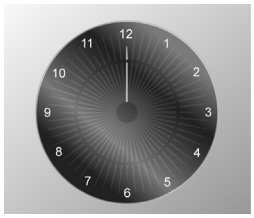


**Fig. 3**

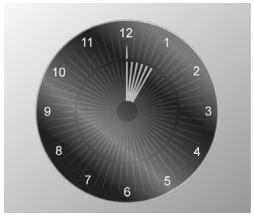


**Fig. 4**

***Warning: a cooking time longer than 6 hours cannot be set.***

**Start cooking:** in addition to setting the cooking time, it is also possible to set the time cooking will start (within **12 hours** max. of the current time).

To set the cooking start/end time, proceed as follows:

- set the cooking time as described in the previous section;
- **within 6 or 7 seconds** of last pressing the − or + buttons press button again. Use the − and + buttons to set the cooking end time;
- 6 or 7 seconds after pressing the last button, the display shows the current time, and the cooking start and end times represented by the **illuminated internal segments**. The display segments remain **steady** until the current time coincides with the cooking start time; as soon as the current time reaches the set start time all the internal segments begin to **flash** indicating that the oven has commenced cooking;
- at the end of the cooking time the timer deactivates the oven's heating elements, the alarm will sound and **the numbers on the face will flash;**
- to cancel the set programme hold down button for **1 or 2 seconds**: if cooking has already commenced the oven must be switched off manually;
- **Fig. 5** shows a programming example: the current time is 7:06, cooking is programmed to start at 8 and end at 9;
- at 8 o'clock the **internal segments** between 8 and 9 begin to flash and the hour **hand** remains steady.

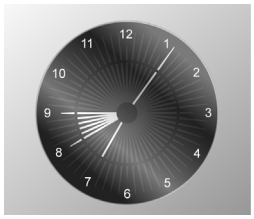


**Fig. 5**

***Warning: in order for the oven to commence cooking after being programmed as described above, the thermostat knob and the function control knob must be set to the required temperature and function.***

**"DEMO" FUNCTION**

Models fitted with an analog/digital programmer also have a "**DEMO**" function, which deactivates the heating elements while leaving the other functions unchanged. To activate it, simply press buttons , −, and + for **3 or 4 seconds**. A **beep confirms** that the function is active. Follow the same procedure to deactivate.

# 6. Using the cooking hob

*Make sure that the flame caps, the burner caps and the pan supports are fitted correctly.*

*During normal operations, the appliance heats up considerably. Caution should therefore be used.* ***Do not allow children to approach the appliance.*** *Do not leave the cooking hob unattended while it is on.*

## 6.1 Switching on the burners

All the hob burner knobs have the following symbols:

- ● tap closed
- high flame
- low flame

The low flame setting is found by turning the knob anticlockwise all the way. All intermediate settings must be selected between the high flame and low flame, **never between high flame and closed**.

### 6.1.1 One-touch lighting

The hob burners are equipped with a "one-touch" lighting system. To switch on one of the burners, press the knob corresponding to the required burner and turn it anticlockwise to the low setting . Hold down the knob to activate the automatic "one-touch" lighting system. When the burner is on, hold down the knob for approximately **10 seconds**, to allow the safety valve to open. In the event of a power cut, the burner can also be lit with a match (see section “6.1.2 Manual lighting”).

*Should the burner switch off accidentally, the safety thermocouple blocks the gas flow, even when the tap is open.*

***Appliances not equipped with safety valve:*** *it is not necessary to hold down the knob (the burner is immediately operative). Take care, however, as* ***if the flame should go out accidentally****, gas will continue to come out of the burner.*

*The device should not been activated for longer than* ***15 seconds****. If after that time it fails to operate stop pressing the knob, open the window and* ***wait 1 minute*** *before trying again. In case the flame goes out accidentally turn off the knob and do not try to switch on the burner for at least* ***1 minute****.*

### 6.1.2 Manual lighting

To light one of the burners, move a lit match towards the burner, press the corresponding knob and turn it anticlockwise to the minimum setting . Release the knob.

## 6.2 Switching off the burners

At the end of the cooking, return the knob to position ●.

# 7. Using the deep fryer

*During normal operations, the surface of the deep fryer heats up considerably.* ***Do not allow children to approach the deep fryer.*** *Do not leave the deep fryer unattended while it is on. Oil or fat in bad condition may burst into flames.*

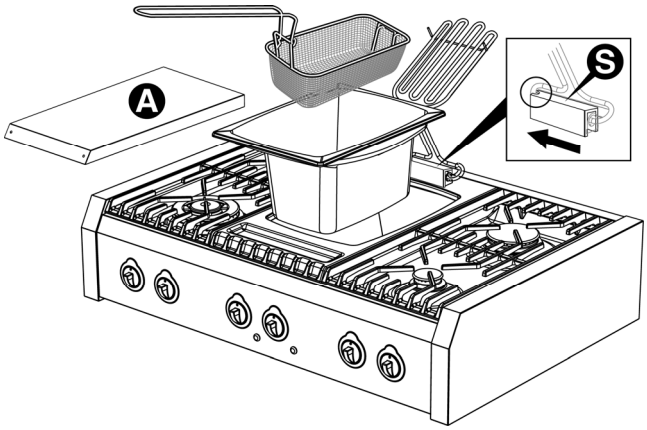
*When using the burners we recommend removing the safety cover* ***A*** *(only available on certain models).*

## 7.1 Before switching on the deep fryer

The first time it is used, the deep fryer may develop an acrid or burnt smell caused by oily residue from manufacturing that may give unpleasant odours or flavours to fried food. To eliminate this problem, clean the vat, basket and heating element before use.

Proceed as follows:

- wash the basket in warm water and detergent;
- pour warm water into the deep fryer vat and add detergent for stainless steel surfaces;
- carefully wash the vat and the heating element;
- lift the heating element upwards, rinse and dry;
- lock the heating element by moving the lock system **S** towards the left as shown in the figure;
- remove the frying vat, rinse away the soapy water with running water;
- dry the vat and return it to its working position;
- release the lock system **S** and lower the heating element into the vat.




## 7.2 How to fry

Proceed as follows:

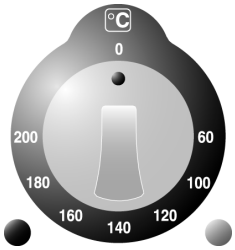
- pour **3 litres** of oil into the deep fryer vat. It is also possible to fry with fat: in this case, chop up approximately **3.5 kg** of frying fat.
- Switch on the heating element (see below for relative instructions).
- If using fat, leave it to melt slowly in the deep fryer vat.

**To avoid abnormal overheating:** until the heating element is completely covered with melted fat, we recommend switching the heating element on and off repeatedly by using the thermostat knob.

- Heat the oil or fat to a maximum of **190°C**. This temperature should not be exceeded, otherwise the oil or fat would overheat and change consistency.

*The heating element* ***should never be switched on*** *unless the frying vat contains the above mentioned quantity and type of oil or fat.*

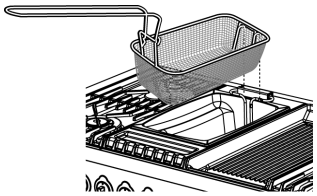
The appliance is now ready for frying.



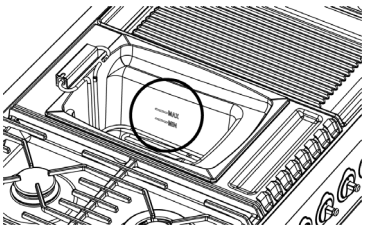

Proceed as follows:

- use the thermostat knob to set the required degree of heating: the deep fryer starts to operate and the **red and orange lights** switch on;
- wait until the **orange light** switches off, which means that the frying liquid has reached the preset temperature;
- place the food to be fried in the basket and lower it very slowly into the frying vat;

- lift the basket periodically to check the frying. When the food is crisp as required, remove the basket completely from the frying liquid and shake it lightly to remove excess liquid;
- hang the basket on the element of the deep fryer (as shown in the figure) and allow to drip.



***Each time the deep fryer has been used, check the level of frying liquid.***
*Check the level of frying liquid by lifting out the basket and checking that the level is between the two minimum and maximum marks punched on the wall of the frying vat.*



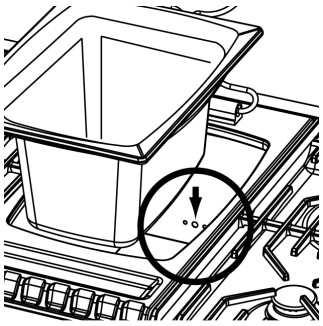
The water contained in food goes to the bottom of the frying vat, into the so-called cold area. In this way, it is practically impossible for the frying liquid to overflow out of the vat. Food particles that come out of the basket while cooking also go to the cold area.

#### 7.2.1 Tripping of the temperature limiting device

The deep fryer is equipped with a temperature limiting device in the vat. In the event that the frying liquid temperature exceeds the preset value, this device cuts off the heating (**both lights** switch off). To reactivate the heating of the deep fryer, rearm the limiting device manually.

Proceed as follows:

- wait until the frying liquid has cooled down;
- lift the heating element upwards and remove the frying vat from the deep fryer;
- press the small **red** pushbutton on the bottom of the vat compartment, whose position is shown in the figure;
- replace the frying vat into its working position and lower the heating element.
- It is now possible to reactivate heating (**red and orange lights on**).



***Should the appliance unexpectedly turn off after following the above instructions, switch off the master power switch and contact the Technical Service.***

## *7.3 Indicative frying times*

The frying times indicated in the table are approximate and vary according to the condition of the food and personal taste.

| FOOD | FRYING TIME | HEATING |
|---|---|---|
| Chicken (1100 g) | 20 min.<br>(turn after 10 min.) | 190°C |
| Fries (500 g frozen) | 6 min. | 190°C |
| Fries (500 g frozen) | repeat 2 min. | 190°C |
| Milanese cutlet (370 g) | 5 min. | 170°C |
| Sliced onions (approx. 500 g) | 5 min. | 190°C |

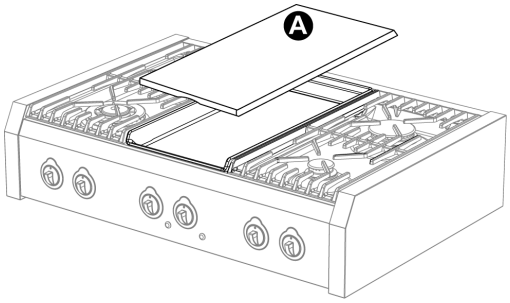
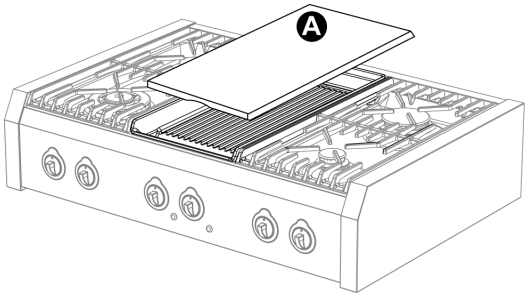
## *7.4 Switching off*

After frying, return the thermostat knob to position "**0**".

# 8. Using the fry-top / steak grill

*During normal operations, the appliance heats up considerably. Caution should therefore be used.* ***Do not allow children to approach the appliance.*** *Do not leave the fry-top/steak grill unattended while it is on.*

Depending on the model, the appliance is fitted with a **fry-top** with smooth griddle, or a **steak grill** with lined griddle.

| FRY-TOP | STEAK GRILL |
|---|---|
|  |  |



*When using the burners we recommend removing the safety cover* ***A*** *(only available on certain models).*

## *8.1 Before switching on the fry-top / steak grill*

The first time it is used, the fry-top/steak grill griddle may develop an acrid or burnt smell caused by oily residue from manufacturing that may give unpleasant odours or flavours to food. To eliminate this problem, clean the griddle as described in section “13.8 Cleaning the fry-top / steak grill” before use.

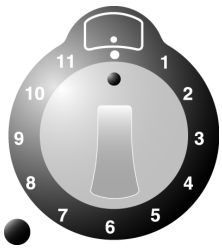
## *8.2 Switching on*

The fry-top/steak grill is equipped with **differentiated heating**. The entire surface of the griddle can be used, or only one of the two halves, front or rear.

Position the control knob of the heating element to the required setting. The **red light** switches on to indicate the appliance is working. Place the food on the griddle and cook as preferred.

## *8.3 Energy regulator table*

The following table offers only indicative values because, according to the thickness and type of food, as well as personal taste, the heat should be higher or lower.




| | |
|---|---|
| **1 - 4** | Maintaining the heat on the griddle |
| **5 - 7** | For light cooking |
| **8 - 9** | To grill |
| **10 - 11** | To grill thicker meat |
| **11** | For rapid warming and cleaning |

## *8.4 Switching off*

After cooking, return the knob to position ●.

# 9. Using the volcanic rock grill

*During normal operations, the appliance heats up considerably. Caution should therefore be used.* ***Do not allow children to approach the appliance.*** *Do not leave the grill unattended while it is on.*

*When using the burners we recommend removing the safety cover* ***A*** *(only available on certain models).*

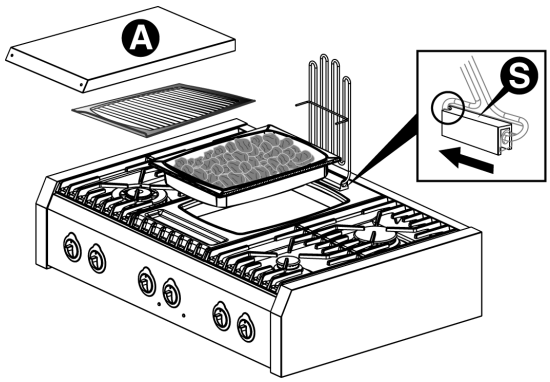
## 9.1 Before switching on the grill

The first time it is used, the grill may develop an acrid or burnt smell caused by oily residue from manufacturing that may give unpleasant odours or flavours to food. To eliminate this problem, clean all its components beforehand as described in section “13.9 Cleaning the volcanic rock grill”.

## 9.2 Switching on

Proceed as follows:

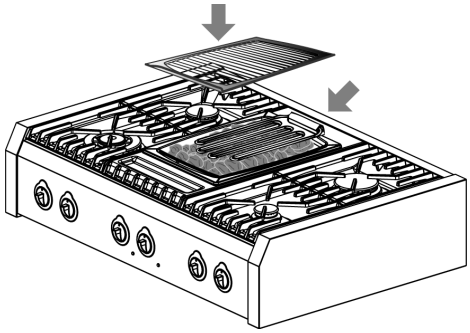
- Remove the cast iron grill **very carefully** to avoid breaking it;
- lift the heating element upwards and lock it, by moving the lock system **S** towards the left as shown in the figure;
- fill the safety vat with the volcanic rock, taking care to evenly cover the whole surface, so that it does not go over the edge.




*Water (****up to 2 litres****) can be used in the safety vat instead of volcanic rock. It is advisable to use water when cooking very fatty meat (e.g. sausage, bacon, etc.), as the meat juices will melt instantaneously in the water. This method prevents excessive smoke and simplifies the cleaning operations described in section 13.9.*

*The heating element should* ***never be switched on*** *unless the safety vat contains the volcanic rock or water as specified above.*

- Release the lock system **S** and lower the heating element;
- reposition the cast iron grill over the heating element as shown in the figure.
  The cast iron grill ensures adequate heat distribution.
- The appliance is ready to be switched on.



*Before use,* ***preheat*** *the cast iron grill for* ***5*** *or* ***10 minutes*** *by turning the energy regulator knob to the maximum setting (****11****). The* ***red light*** *signals the appliance is working.*

- Now turn the energy regulator knob to the required setting (see section “9.3 Energy regulator table”). Place the food on the cast iron grill and cook as required.

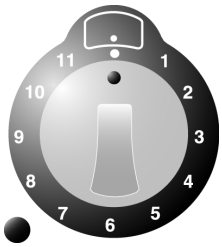
*The appliance can also be used in the same way as an "**open burner**", which is ideal for simmering. Only use multi-function pans whose dimensions are compatible with the cooking surface of the cast iron grill. This type of cooking is ideal for: beef stews, grilled pork, blanquette, rabbit with beer, tongue.*

Proceed as follows:

- **preheat the** cast iron grill by turning the energy regulator knob to the maximum setting (**11**) for a few seconds;
- turn the regulator knob back to the minimum setting (**1**);
- position the multi-function pan containing the food to be cooked on the cast iron grill;
- put the lid on the pan to keep in humidity or remove to reduce.

## *9.3 Energy regulator table*

The following table offers only indicative values because, according to the thickness and type of food, as well as personal taste, the heat should be higher or lower.




| | |
|---|---|
| **1 - 4** | Maintaining the heat on the cast iron grill |
| **5 - 7** | For light cooking |
| **8 - 9** | To grill |
| **10 - 11** | To grill thicker meat |
| **11** | For rapid warming and cleaning |

## *9.4 Switching off*

After cooking, return the knob to position ●.

# 10. Using the vitroceramic hob

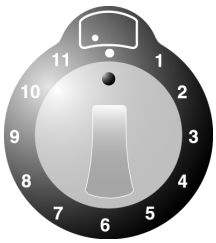
*During normal operations, the appliance heats up considerably. Caution should therefore be used.* ***Do not allow children to approach the appliance.*** *Do not leave the vitroceramic hob unattended while it is on.*

## 10.1 General warnings

The first time it is heated, the vitroceramic hob may develop an acrid or burnt smell caused by oily residue from manufacturing, which disappears completely after repeated use.

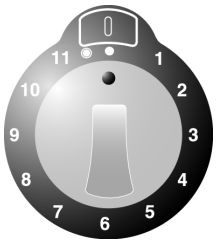
The vitroceramic hob is fitted with a cooking area with various diameters and power (see section "3.6 Power consumption of the vitroceramic hob"). Their position is clearly indicated with circles and the heat is delimited within the diameters marked on the glass.

## 10.2 Switching on




Position the pan or pot with the food to be cooked inside it on the required heating element.
Turn the energy regulator knob to the required setting. After a few moments, the **latent heat light** corresponding to the selected heating element switches on.

If the vitroceramic hob is used to boil water, once it has boiled, turn the energy regulator knob to a lower setting to prevent the liquid in the pot from boiling over and soiling the surface.

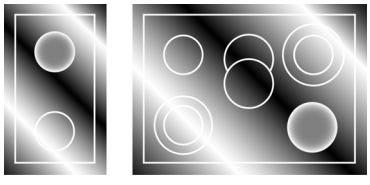



Some knobs are fitted with a **supplementary heating** setting **(griddle with dual heating element).** To activate it, turn the energy regulator knob to position ◉.

## 10.3 Switching off

After cooking, return the knob to position ●.

The vitroceramic hob features a **latent heat light** which reproduces in reduced scale the position of the heating diameters. This light signals that the surface area is still hot.



***Do not clean or touch the surface until the latent heat light has switched off.***

# 11. Using the ovens

## 11.1 General warnings

*When the oven or grill is operating, the outer walls and oven door can become very hot.*
***Keep children away from the appliance.***
***Do not allow children to sit on the oven door or play with it.***
***Do not use the door as a stool.***

***Never stand aluminium pots or foil on the base of the oven, as this may seriously damage the oven enamel.***

Do not cook food on the bottom of the oven.

When using the oven for the first time, or after a power cut, the display flashes regularly indicating 0:00. To set the display, refer to section "SETTING THE CLOCK" on page 23.

Do not attempt to disassemble the oven door without consulting the relative instructions carefully (refer to section "14.1 Removing the oven door"): **the hinges on the oven door may injure the hands.**

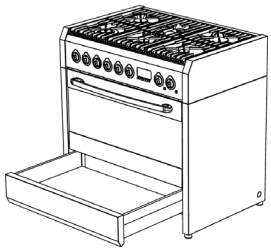
***HEATING BLOCK OF THE OVEN***
*If during normal operation the oven interrupts heating and the programmer display begins to flash and goes to zero, check whether:*

- *there has been a current interruption.*

*If the block occurs again after the cooking programme has been restarted, this means that the safety device has been tripped. This device intervenes in the event of a thermostat fault and prevents oven overheating. In such case, we recommend that you not try to light the oven again and that you contact your nearest service centre.*

## 11.2 Storage drawer

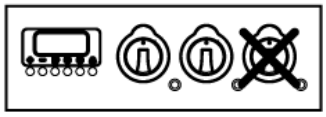
The cookers are fitted with a storage drawer below the oven. Only store the cooker's metallic accessories in the storage drawer.



***Do not store inflammable material such as cloths, paper or similar in the storage drawer.***

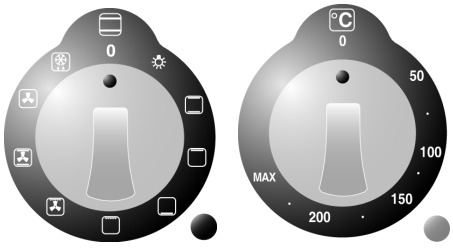
## 11.3 Using the electric multifunction oven

*The end of cooking display and the control knobs on the main oven* ***have no bearing*** *on the operation of the auxiliary oven.*

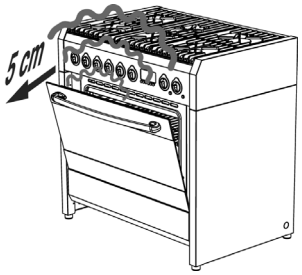


### 11.3.1 Switching on the oven for the first time

The first time it is used, the oven may smoke or give off an acrid smell caused by oily residue from manufacturing that may give unpleasant odours or flavours to food. **Before putting food in the oven, heat to the maximum temperature for 30-40 minutes with the door closed and wait until the smoke or odour has stopped.**



*To prevent any steam in the oven from scalding, proceed as follows: turn the function switch knob to "**0**", or to function ☼; open the door in two stages: hold it partly open (**approx. 5 cm**) for 4-5 seconds, then open it completely.*
*Should you need to adjust the food, leave the door open for as short a time as possible to prevent the temperature inside the oven from lowering to such an extent as to jeopardise cooking.*




### 11.3.2 Traditional cooking

Turn the function switch knob to position and the thermostat knob in correspondence with the required temperature value. For differentiated heating over or below the food, set the function selector switch to position (hot above) or (hot below). For more uniform heating throughout the oven, turn the function switch knob to position .

*After preheating and putting the food in the oven an air flow between the upper side of the door and the lower side of the hob may be noticed. **In case that does not happen, switch off the appliance and contact the Technical Service immediately.***

### 11.3.3 Convection cooking

Turn the function switch knob to position ; turn the thermostat knob in correspondence with the required temperature value.

### 11.3.4 Cooking with the ventilated grill

Turn the function switch knob to position ; turn the thermostat knob in correspondence with the maximum temperature value (**MAX**).

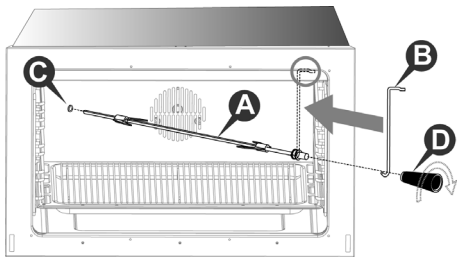
### 11.3.5 Cooking with the grill + roasting spit

Turn the function switch knob to position ; turn the thermostat knob in correspondence with the maximum temperature value (**MAX**). The grill and spit operate at the same time, allowing for cooking on the spit.

### 11.3.6 Cooking with the roasting spit

If your oven model has a roasting spit, proceed as follows:

- Slide the meat to be cooked on the spit rod **A** and secure it with the adjustable forks.
- Hang the hook **B** at the top of the oven as shown in the figure.
- Place the spit rod **A** into the hole **C** in the oven casing; before closing the oven door, make sure that the rod **A** is correctly inserted into the hole **C** (insert the rod and turn it slightly back and forth).
- Hang the other end of the spit rod to the hook **B** (the pulley of the rod **A** is situated on the handle of the hook **B**).
- Close the oven door and activate the spit by turning the function selector knob to the position.
- When cooking is completed, open the oven door and remove the spit rod using the plastic handle **D**, which is screwed into the base of the rod **A**.




### 11.3.7 Defrosting

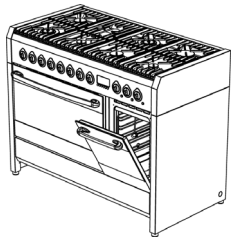
Turn the function switch knob to position , turn the thermostat knob to position "**0**": in this way the motor fan is activated, which moves the air inside the oven and encourages frozen food to defrost.

### 11.3.8 Switching off the oven

The oven is switched off by returning the thermostat knob to position "**0**".

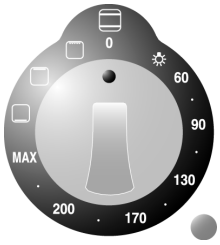
## *11.4 Using the auxiliary oven with natural convection*

*The end of cooking display and the control knobs on the main oven **have no bearing** on the operation of the auxiliary oven.*



The auxiliary oven with natural convection is equipped with:

- a heating element positioned on the base of the oven (at the bottom);
- a heating element positioned on the ceiling of the oven (at the top) + grill.




### 11.4.1 Switching on the auxiliary oven for the first time

The first time it is used, the auxiliary oven may smoke or give off an acrid smell caused by oily residue from manufacturing that may give unpleasant odours or flavours to food. **Before putting food in the oven, heat the auxiliary oven to the maximum temperature for 30-40 minutes with the door closed and wait until the smoke or odour has stopped.**

To start heating the auxiliary oven, select the temperature (from **60** to **MAX**) or the required function by turning the thermostat knob.

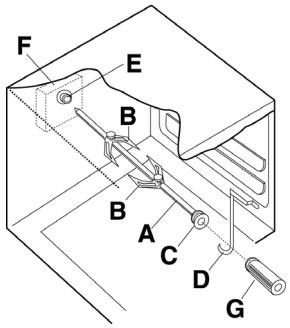
### 11.4.2 Cooking with the grill (auxiliary oven)

Turn the thermostat knob to position ▭ and let the auxiliary oven preheat for approximately 5 minutes. For correct operations, position the grill shelf on the third guide from the bottom. It is however possible to vary the position of the grill shelf according to personal taste and different cooking requirements. Before putting food in the oven, allow it to preheat for 5 minutes. A cooling system prevents the control knobs from overheating.

### 11.4.3 Cooking with the spit (auxiliary oven)

Turn the thermostat knob to position ▭ and let the auxiliary oven preheat for approximately 5 minutes. In the meantime, proceed as follows:

- insert the food on to the spit rod **A** taking care to hold it firm with the two forks **B**, and balancing it so as to avoid straining the gearmotor;
- place the pulley **C** of the spit rod onto the support **D** after introducing the opposite end into the hole **E**, until the coupling with the gearmotor **F** so that the rod rotates;
- pour a little water into the dripping pan and position it under the spit rod;
- monitor the cooking from time to time and check the spit rod is rotating correctly;
- at the end of the cooking, switch off the auxiliary oven by returning the thermostat knob to position "**0**";
- remove the spit rod from the auxiliary oven using the knob **G** and wearing an oven glove.



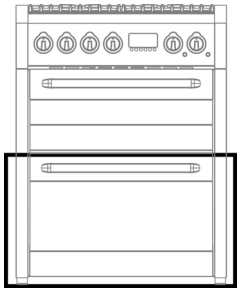

### 11.4.4 Switching off the auxiliary oven

The oven is switched off by returning the thermostat knob to position "**0**".

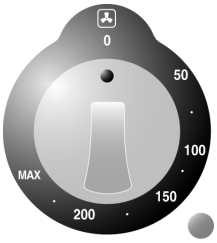
## *11.5 Using the convection electric oven*

*The end of cooking display and the control knob on the convection oven **have no bearing** on the operation of the grill oven.*

The convection oven is equipped with a circular heating element with a fan located on the rear wall of the oven.

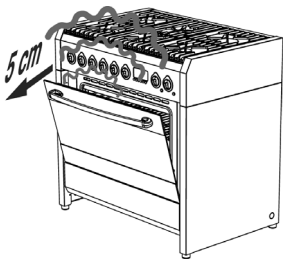


### 11.5.1 Switching on the oven for the first time




The first time it is used, the oven may smoke or give off an acrid smell caused by oily residue from manufacturing that may give unpleasant odours or flavours to food. **Before putting food in the oven, heat to the maximum temperature for 30-40 minutes with the door closed and wait until the smoke or odour has stopped.**

*To prevent any steam in the oven from scalding, proceed as follows: turn the knob to "**0**"; open the door in two stages: hold it partly open (**approx. 5 cm**) for 4-5 seconds, then open it completely.*
*Should you need to adjust the food, leave the door open for as short a time as possible to prevent the temperature inside the oven from lowering to such an extent as to jeopardise cooking.*




### 11.5.2 Cooking with convection oven

Turn the knob in correspondence with the required temperature value. It is possible to vary the position of the grill shelf according to personal taste and different cooking requirements.

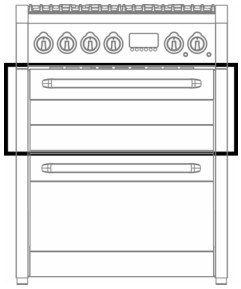
### 11.5.3 Switching off the oven

The oven is switched off by returning the knob to position "**0**".

## *11.6 Using the grill oven with natural convection*

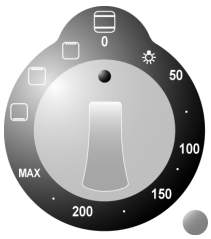
*The grill oven knob do **not influence** the functioning of the convection oven.*

The grill oven with natural convection is equipped with:



- a heating element positioned on the base of the oven (at the bottom);
- a heating element positioned on the ceiling of the oven (at the top) + grill.

### 11.6.1 Switching on the grill oven for the first time




The first time it is used, the grill oven may smoke or give off an acrid smell caused by oily residue from manufacturing that may give unpleasant odours or flavours to food. **Before putting food in the oven, heat the grill oven to the maximum temperature for 30-40 minutes with the door closed and wait until the smoke or odour has stopped.**

It is possible to switch on the heating of the grill oven by turning the knob to the required temperature (from **50°C** to **MAX**) or function.

### 11.6.2 Cooking with the grill

Turn the knob to position and let the grill oven preheat for approximately 5 minutes. For correct operations, position the grill shelf on the second guide from the bottom. It is possible to vary the position of the grill shelf according to personal taste and different cooking requirements. A cooling system prevents the control knob from overheating.

### 11.6.3 Traditional cooking

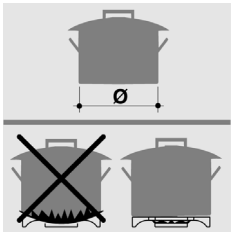
For differentiated heating over or below the food, set the function selector switch to position (hot above) or (hot below).

### 11.6.4 Switching off the grill oven

The oven is switched off by returning the knob to position "**0**".

# 12. Cooking suggestions

## 12.1 Suggestions for using the hob burners correctly




The diameter of the base of cooking recipients should fit the diameter of the burner used (see adjacent table). The burner flame must never be wider than the diameter of the recipient. Use recipients with a flat base. Where possible use pots with a lid, as this allows less power to be used. To reduce cooking times for vegetables, potatoes, etc., use little water.

| Burner | Recipient diameter (in cm) |
|---|---|
| Rapid | from 24 to 26 |
| Semi rapid | from 16 to 22 |
| Auxiliary | from 8 to 14 |
| Triple-ring | from 24 to 26 |
| Mega Wok | from 24 to 26 |

## 12.2 Suggestions for using the deep fryer correctly

Do not add salt or spices to food while the basket is still positioned above the frying vat, as the oil or fat would be altered, jeopardising the flavour of subsequent fries.
For large quantities of food, we recommend removing the basket from the frying vat every **1-2 minutes**, so that the frying liquid can return to the preset temperature more quickly. The food to be fried must always be covered by the frying liquid. Should this not be possible (with chicken for instance), turn it half way through cooking.
At the end of the cooking, remove any food residue from the frying liquid. If, despite the correct temperature setting, the food is not crisp and the frying liquid is dark, it should be replaced by carefully following the instructions given in section “13.7.1 Discharging the frying liquid”.

***In order to avoid the dangerous combustion of the frying liquid, do not activate the open burners near the deep fryer.***

## 12.3 Suggestions for using the fry-top / steak grill correctly

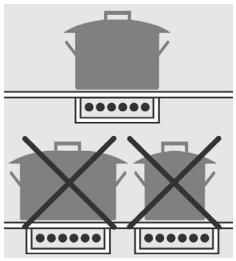
The **fry-top** griddle is smooth, whereas the **steak grill** is lined and can be used to obtain the typical rhomboidal pattern together with the delicious flavour of barbecue cooking.
Foods cooked on the fry-top/steak grill have a special taste that does not require the excessive use of spices. It is possible to cook in different ways. For example, different foods, such as meat and fish, can be cooked at the same time. Before cooking meat, we recommend treating it with flavoured oil or marinating it for a few hours.
A little tip: meat should always be salted after cooking on the griddle, so that its juices do not come out prematurely.

## 12.4 Suggestions for using the volcanic rock grill correctly

Cooking food on the cast iron grill creates a considerable quantity of smoke. Sometimes, while cooking very fatty meat, small flames may appear similar to those seen during barbeque cooking (see section 9.2 for how to solve this problem). Before placing fish on the grill, we recommend greasing it slightly with oil or melted butter. This will stop the fish sticking to the surface of the grill.

*The appliance can also be used in the same way as an “**open burner**”, which is ideal for simmering. Only use multi-function pans whose dimensions are compatible with the cooking surface of the cast iron grill. This type of cooking is ideal for: beef stews, grilled pork, blanquette, rabbit with beer, tongue (see instructions in section 9.2).*

## 12.5 Suggestions for using the vitroceramic hob correctly



In order to obtain good efficiency and adequate energy consumption, it is essential to use only recipients that are suitable for electric cooking. The diameter of the base of the recipient must be the same as the diameter of the outline of the cooking area. Energy is wasted if they do not correspond.
The base of the recipient must be very thick and perfectly flat. It should also be clean and dry, as should the glass on the hob.
Do not use cast iron pots or pots with a rough base, as they may scratch the surface.

When using the vitroceramic hob, it must be thoroughly cleaned before switching on the heating elements.
The glass may be scratched if pans are placed on abrasive residues. Any scratches do not however jeopardise the cooking procedure.

The ideal thickness for the base of the pans is:

- **2-3 mm** in enamelled steel;
- **4-6 mm** in stainless steel with double base.

Before cooking food with a high sugar content (e.g. jam), apply a protective product to the cooking surface to prevent it from being damaged if the food spits or boils over.

## 12.6 Suggestions for using the oven correctly

*The oven allows to optimise cooking. It is possible to cook traditionally, with convection and with the grill.*

***The oven door should be completely closed for all types of cooking.***

### 12.6.1 Traditional cooking

With this type of cooking, the heat comes from the top and the bottom. It is therefore preferable to use the central guides. If the cooking requires a hotter temperature from the bottom or from the top, use the lower or upper guides. Traditional cooking is recommended for all food that requires high cooking temperatures, or long brazing times. This system is also recommended when cooking with recipients made of terracotta, porcelain and similar materials.

### 12.6.2 Convection cooking

With this type of cooking, the food is heated by preheated air that is circulated in the oven thanks to a fan located on the rear wall of the oven. Heat rapidly and evenly reaches all parts of the oven, thus enabling different food to be cooked at the same time on different shelves. Humidity is eliminated from the air and the drier area prevents odours and flavours from being spread and mixed.
The possibility of cooking on more than one shelf allows you to cook many different dishes at the same time. Biscuits and mini pizzas can be cooked in three different baking tins. The oven, however, can also be used for cooking on a single shelf. The lower shelves can be used so that it is easier to monitor cooking.
Convection cooking is particularly convenient for bringing frozen food rapidly back to room temperature, for sterilising preserves or home-made fruit in syrup and, finally, for drying mushrooms or fruit.

### 12.6.3 Cooking with the grill

The heat comes from the top. Almost all meat can be grilled, with the exception of lean game and dishes such as meat-loaf. Meat and fish to be grilled should be lightly drizzled with oil and placed on the grid bars, which should be placed in the guides closest to or farthest away from the grill element, depending on the thickness of the meat, so as to avoid burning the surface and cooking too little inside.
**Suitable for:** relatively thin meat; toasted sandwiches.

*Pour 1 or 2 glasses of water into the dripping pan to avoid smoke forming due to drops of juice or fat.*

*While cooking with the grill, the dripping pan should always be positioned in the 1st guide from the bottom.*

### 12.6.4 Cooking with the ventilated grill

Using the combination of grill and fan .
This type of cooking allows the heat to penetrate gradually inside the food, even though the surface is directly exposed to the grill.
**Suitable for:** thicker meat; game-birds.

### 12.6.5 Cooking meat and fish

Meat to be cooked in the oven should weigh at least **1 kg**. Very tender red meat to be cooked rare (roast beef, fillet, etc.), or which should be well cooked on the outside and preserve all its juices on the inside, require cooking on high temperatures for a short time (**200-250°C**). White meat, game-birds and fish require cooking on low temperatures (**150-175°C**).
The ingredients for the sauce should only be placed in the baking tin if the cooking time is short, otherwise, they should be added in the last half hour. Meat can be placed on an ovenproof plate or directly on the grid bars, below which the dripping pan should be placed to collect the juice. Press the meat with a spoon to check if it is done. If it is firm, it is cooked.
At the end of the cooking, wait at least **15 minutes** before cutting the meat so as not to lose the juices. Before serving, plates can be warmed in the oven at minimum temperature.

### 12.6.6 Baking

Beaten mixtures must stick to the spoon because excess fluidity would prolong the cooking time. Sweets require moderate temperatures (generally between **150-200°C**) and require preheating (**approximately 10 minutes**). The oven door must not be opened until at least ¾ of the way through the cooking time.

### 12.6.7 Recommended cooking tables

Cooking times vary according to the nature, homogeneity and volume of the food. We recommend monitoring your first attempts and checking the results, as similar results are obtained by cooking the same dishes in the same conditions. The following three tables (**I**, **II** and **III**) provide guidelines.

**TABLE OF CONVECTION AND TRADITIONAL COOKING TIMES (I)**

| TYPE OF COOKING | QUANTITY KG. | POSITION OF GUIDE FROM BOTTOM | | TEMPERATURE °C | | TIME IN MINUTES |
|---|---|---|---|---|---|---|
| | | CONVECTION | TRADITIONAL | CONVECTION | TRADITIONAL | |
| **BAKING** | | | | | | |
| WITH BEATEN MIXTURE, IN A TIN | 1 | 1-3 | 2 | 175 | 200 | 60 |
| WITH BEATEN MIXTURE, ON THE DRIPPING PAN | 1 | 1-3 | 2 | 175 | 200 | 50 |
| SHORT PASTRY, PIE BASE | 0.5 | 1-3 | 3 | 175 | 200 | 30 |
| SHORT PASTRY WITH MOIST FILLING | 1.5 | 1-3 | 2 | 175 | 200 | 70 |
| SHORT PASTRY WITH DRY FILLING | 1 | 1-3 | 2 | 175 | 200 | 45 |
| MIXTURE WITH NATURAL LEAVENING | 1 | 1-3 | 1 | 175 | 200 | 50 |
| SMALL CAKES | 0.5 | 1-3 | 3 | 160 | 175 | 30 |
| **MEAT** | | | | | | |
| VEAL | 1 | 2 | 2 | 180 | 200 | 60 |
| BEEF | 1 | 2 | 2 | 180 | 200 | 70 |
| ENGLISH STYLE ROAST BEEF | 1 | 2 | 2 | 220 | 220 | 50 |
| PORK | 1 | 2 | 2 | 180 | 200 | 70 |
| CHICKEN | 1-1.5 | 2 | 2 | 200 | 200 | 70 |
| **STEWS** | | | | | | |
| BEEF STEW | 1 | 1 | 2 | 175 | 200 | 120 |
| VEAL STEW | 1 | 1 | 2 | 175 | 200 | 110 |
| **FISH** | | | | | | |
| FILLET, STEAK, COD, HAKE, SOLE | 1 | 1-3 | 2 | 180 | 180 | 30 |
| MACKEREL, TURBOT, SALMON | 1 | 1-3 | 2 | 180 | 180 | 45 |
| OYSTERS | 1 | 1-3 | 2 | 180 | 180 | 20 |
| **TIMBALE** | | | | | | |
| PASTA TIMBALE | 2 | 1-3 | 2 | 185 | 200 | 60 |
| VEGETABLE TIMBALE | 2 | 1-3 | 2 | 185 | 200 | 50 |
| SWEET AND SAVOURY SOUFFLÉS | 0.75 | 1-3 | 2 | 180 | 200 | 50 |
| PIZZA AND CALZONE | 0.5 | 1-3 | 2 | 200 | 220 | 30 |

- The times refer to cooking on one shelf only; for more than one shelf increase the time by **5-10'**.
- The cooking times do not include preheating which takes **approximately 15'**.
- When cooking on more than one shelf, the guides are given in the preferential position.
- For beef, veal, pork and turkey roasts, either with bone or rolled, increase the time by **20'**.

**TABLE OF COOKING TIMES WITH GRILL AND VENTILATED GRILL (II)**

**TRADITIONAL GRILLING**

| TYPE OF COOKING | QUANTITY KG. | POSITION OF GUIDE FROM BOTTOM | TEMPERATURE °C | TIME IN MINUTES |
|---|---|---|---|---|
| CHICKEN | 1-1.5 | 3 | MAX | 30 PER SIDE |
| TOASTED SANDWICHES | 0.5 | 4 | MAX | 5 PER SIDE |
| SAUSAGES | 0.5 | 4 | MAX | 10 PER SIDE |
| PORK CHOPS | 0.5 | 4 | MAX | 8 PER SIDE |
| FISH | 0.5 | 4 | MAX | 8 PER SIDE |

**GRILLING WITH VENTILATED GRILL**

| TYPE OF COOKING | QUANTITY KG. | POSITION OF GUIDE FROM BOTTOM | TEMPERATURE °C | TIME IN MINUTES |
|---|---|---|---|---|
| ROAST PORK | 1.5 | 2 | 170 | 180 |
| ROAST BEEF | 1.5 | 3 | 220 | 60 |
| CHICKEN | 1.2 | 2 | 190 | 90 |

- The dripping pan for collecting cooking juices should always be positioned in the **1st guide from the bottom.**

**TABLE OF DEFROSTING TIMES (III)**

**DEFROSTING**

| TYPE OF FOOD | QUANTITY KG. | POSITION OF GUIDE FROM BOTTOM | TIME IN MINUTES |
|---|---|---|---|
| READY-TO-EAT DISHES | 1 | 2 | 45 |
| MEAT | 0.5 | 2 | 50 |
| MEAT | 0.75 | 2 | 70 |
| MEAT | 1 | 2 | 110 |

- Defrosting at room temperature has the advantage of not modifying the flavour and appearance of food.

# 13. Cleaning and maintenance

***Before cleaning or carrying out maintenance, switch off the power supply to the appliance and close the gas tap.***

***Do not clean the surfaces of the appliance when they are still hot.***
***Do not use pressure or steam spray guns to clean the appliance.***

## *13.1 Cleaning stainless steel surfaces*

To clean and preserve the stainless steel surfaces and remove the toughest stains, always use specific products, provided **they do not contain chlorine-based abrasives or acid substances**, or a little warm vinegar.

Pour the product onto a damp cloth and wipe the steel surface. Rinse carefully and dry with a soft cloth or a piece of deerskin.

**Do not under any circumstances use metallic sponges or sharp scrapers that may damage the surfaces.** Only use non-scratch, non-abrasive sponges and, if necessary, wooden or plastic utensils.

## *13.2 Cleaning enamelled surfaces*

Clean with a non-scratch, **non-abrasive** sponge dampened with soap and water. Grease stains can easily be eliminated with hot water or a product specifically made for cleaning enamel. Rinse carefully and dry with a soft cloth or a piece of deerskin.
**Do not use products containing abrasives, scouring pads, steel wool or acid, which may spoil the surfaces.** Do not leave acid or alkaline substances on the enamel (lemon juice, vinegar, salt, etc.).

## *13.3 Cleaning the polished surfaces*

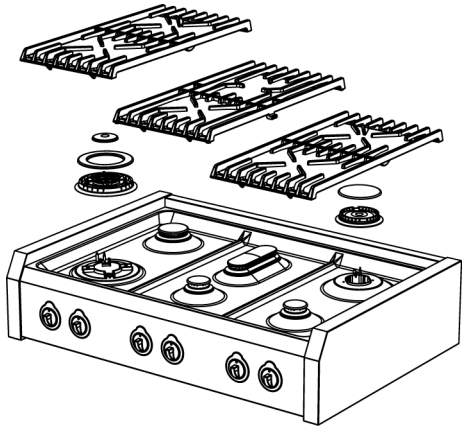
Clean with a **non-abrasive**, scratchproof sponge dampened with warm water and neutral soap or with a standard detergent for polished surfaces. Rinse and dry carefully with a soft cloth.
**Abrasive pastes, coarse wire pads, steel wool or acid will damage the surfaces. Do not use alcohol.**

## *13.4 Cleaning the knobs and the control panel*

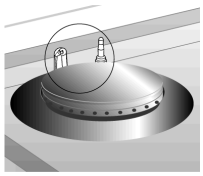
Clean the knobs and the control panel with a damp cloth.

## *13.5 Cleaning the grids and burners*

To clean the grids and hob burners, remove them from their housing by lifting them upwards as shown in the figure, and immerse them in a solution of warm water and **non-abrasive** detergent for about ten minutes. Rinse and dry carefully.
**Always check that none of the burner openings is clogged.**
Be sure to refit the burner correctly, checking the flame is uniform.
We recommend carrying out this operation at least once a week and each time it is necessary.



## *13.6 Cleaning the igniter plugs and thermocouples*

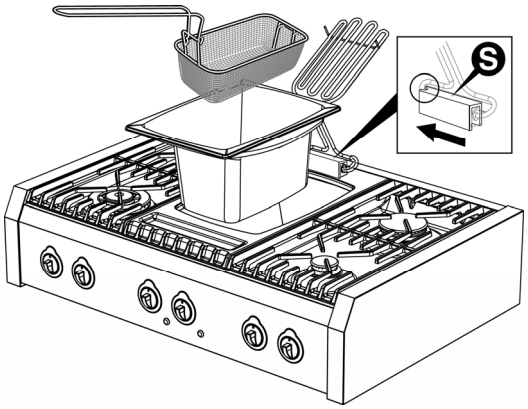


In order for the igniter plugs and thermocouples to operate correctly, they must be kept clean at all times. Check them frequently and, if necessary, clean them with a damp cloth. Any dry residue should be removed with a toothpick or needle, **taking care not to damage the insulating ceramic part.**

## *13.7 Cleaning the deep fryer*

### 13.7.1 Discharging the frying liquid

**Allow the frying liquid to cool completely before carrying out this operation.**




Proceed as follows:

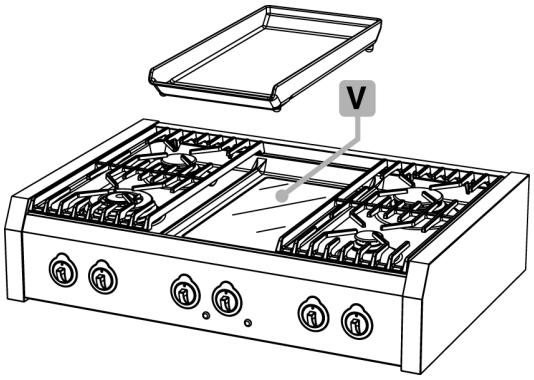
- lift the heating element upwards, leave it to drip on the vat and dry it with kitchen roll;
- lock the heating element by moving the lock system **S** towards the left as shown in the figure;
- remove the frying vat;
- pour the frying liquid into an appropriate container and dispose of it according to current standards for the disposal of exhausted oil.
- The deep fryer's stainless steel vat should be cleaned with a specific product that **does not contain chlorine-based abrasives or acid substances**, or a little warm vinegar;
- rinse and dry the vat and basket thoroughly;
- clean the deep fryer heating element with a non-scratch, **non-abrasive** sponge and detergent and then rinse thoroughly;
- replace the deep fryer vat into its working position. Finally, release the lock system **S** and lower the heating element into the vat.

## *13.8 Cleaning the fry-top / steak grill*

Any grease deposits on the fry-top/steak grill can be eliminated more easily when the griddle is still warm. If necessary, leave it to cool and soak for a few minutes. Finally, clean with warm salted water, dry with a tea cloth or kitchen roll.

After each use, the vitroceramic surface **V** underneath the fry-top/steak grill should also be cleaned. Any residue of meat or grease can be removed by proceeding as follows:

- remove the fry-top/steak grill from its housing;
- turn the knob to position **11**;
- after approximately **20-30 minutes**, even the toughest residue can easily be cleaned off the vitroceramic surface with a wooden spatula;
- switch off the heating and leave to cool, then clean the vitroceramic surface **V** with specific products;
- dry thoroughly and return the fry-top/steak grill to its working position.



## *13.9 Cleaning the volcanic rock grill*

***After cooking, the cast iron grill and other components will remain hot for a certain length of time. Make sure they are completely cool before handling them for cleaning.***

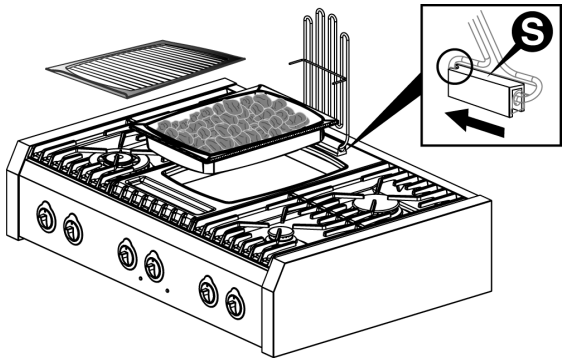
Proceed as follows:

- clean the cast iron grill by immersing it in hot water and washing up liquid. Do not under any circumstances use **abrasive or corrosive** detergents **(e.g. powder products or metallic sponges).** Rinse and dry carefully.

*While cleaning the grill, **handle it with care** as it is fragile due to the material it is made of and its thickness.*

*Any grease deposits can be removed more easily by heating the grill for **5** or **10 minutes** (knob in position **11**). Allow the grill to cool, remove it, rinse and dry well with a clean cloth.*

- Lift the heating element upwards and clean it with a damp sponge;
- lock the heating element by moving the lock system **S** towards the left as shown in the figure.
- Remove the safety vat. Place the volcanic rock in a suitable container or pour away the water with the cooking fat residue.




*The volcanic rock contained in the collection basin is not subject to wear and therefore never has to be replaced. To eliminate any unpleasant odours due to normal use, stir up the stones and heat them for a few minutes. If cooking grease is deposited on the surface of the stones, it is sufficient to heat them in an oven for high temperature pyrolysis. The same quality of cleaning can be obtained by turning the energy regulator knob of the grill to the maximum position (**11**) for **5** or **10 minutes**, depending on the amount of soil that has accumulated. In any case, volcanic rock replacements can be found in any store that sells household goods.*

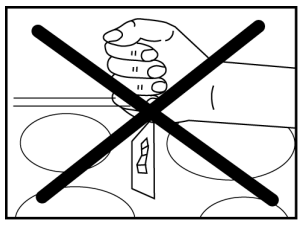
- The stainless steel safety vat should be cleaned with a specific product that **does not contain chlorine-based abrasives or acid substances**, or a little warm vinegar (it is dishwasher safe). Rinse and dry carefully;
- replace the safety vat into its working position. Finally, release the lock system **S** and lower the heating element over the vat.

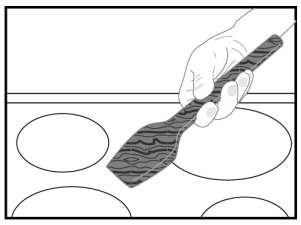
## *13.10 Cleaning the vitroceramic hob*

The vitroceramic hob must be cleaned regularly, each time it is used if possible, when the latent heat lights are off.

Any light-coloured marks caused by aluminium-based pans can be removed with a damp cloth dipped in vinegar.
Any burnt residue left after cooking can be removed with a wooden spatula. Rinse with water and dry well with a clean cloth.
Do not under any circumstances use **abrasive or corrosive** detergents **(e.g. powder products, oven sprays, stain-removers or metallic sponges).**

Any grease deposits on the vitroceramic hob can be removed more easily by heating it for approximately **20-30 minutes** (knob in position **11**). Afterwards, this residue can be cleaned off with a wooden spatula. Allow the surface to cool, rinse with water and dry well with a clean cloth.





In the event that aluminium or plastic marks, sugar or food containing sugar melt on the cooking surface, **remove immediately** while the surface is still warm with a wooden spatula. This will prevent any damage to the surface.

*The cooking surface of the vitroceramic hob is extremely resistant. It is not however unbreakable and may be damaged, above all by pointed or hard objects if dropped onto it with a certain force.* ***Warning! If any crack should appear on the hob, isolate the cooker from the main supply and do not use the appliance to avoid electrocution. Call Customer Services immediately.***

## *13.11 Cleaning the oven*

In order to preserve the oven well, it should be cleaned regularly, each time it is used if possible, **after leaving it to cool**: in this way it is possible to remove any residue more easily, preventing it from burning the next time the oven is used.

Clean the stainless steel parts and enamelled parts as described in the corresponding sections “13.1 Cleaning stainless steel surfaces” and “13.2 Cleaning enamelled surfaces”.

Take out all the removable parts and wash them separately. Rinse and dry thoroughly with a clean cloth.

### 13.11.1 Cleaning the oven walls

**Never use detergent products to clean this type of oven.**
The walls of the oven can be cleaned using white vinegar and wiped with a cloth dampened with water. Subsequently, heat the oven for at least one hour at **150°C** to facilitate cleaning. When the oven has cooled, wipe it again with a damp cloth.

### 13.11.2 Cleaning the oven door

We recommend always keeping the oven door clean. Use kitchen roll and on tougher dirt use a damp cloth and household detergent.

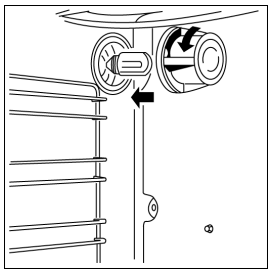
***Spray products for cleaning the oven must not be used to clean the fan and the thermostat sensor inside the oven compartment.***

## *13.12 Replacing the oven light bulb*

***Before carrying out maintenance, switch off the power supply to the appliance.***

Proceed as follows:

- open the oven door;
- unscrew the glass safety cap anticlockwise; unscrew the bulb and replace it with another one for **high temperatures** (**300°C**) with the following characteristics:
  **Voltage:** **230 V / 50 Hz**
  **Power:** **15 W**
  **Attachment:** **E 14**



- Refit the glass cap and switch on the power. It is possible to check that the oven light is working even when the door is closed by turning the function switch knob to position ☼.

# 14. Special maintenance

Periodically, it is necessary to maintain or replace some parts that are subject to wear and tear. Specific instructions are given below for each type of maintenance.

***Before carrying out maintenance, switch off the power supply to the appliance and close the gas tap.***

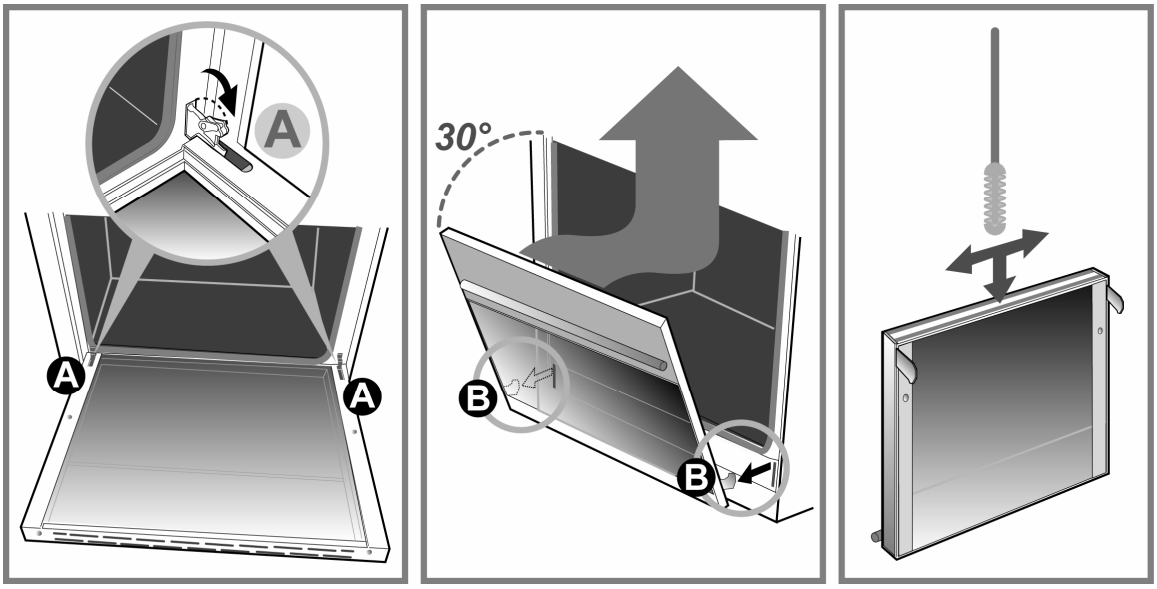
## *14.1 Removing the oven door*

The oven door can be completely removed to enable more thorough cleaning. Though this operation is possible, it should not be performed by everyone, as it requires the strength to hold up the door and a minimum of expertise to re-fit it. If you are not sure of being able to do this, we recommend that you clean the door without taking it off or, in special cases, that you contact the nearest authorised service centre.

To remove the door, proceed as follows:

- Open the oven door and release the safety catches of the hinges by turning the respective pins **A** (one for each hinge) backward.
- Partially close the door until there is no more load tension on the springs (the door will form an angle of about 30°).
- Using both hands, accompany the movement of the door towards closure and simultaneously lift it upward.
- Turn the lower part of the door towards the outside to free the hinges **B** from their seats.

If you need to remove any dry residues or dust deposited on the inner part of the windows, turn the door upside down as shown in the figure, slide a soft bottle brush into the spaces between the glass plates and brush gently.




To re-fit the door, carry out the instructions given above in the inverse direction. When the hinges **B** are back in their seats, open the door all the way and re-fit the safety catches of the hinges, lowering the respective pins **A** (one for each hinge).

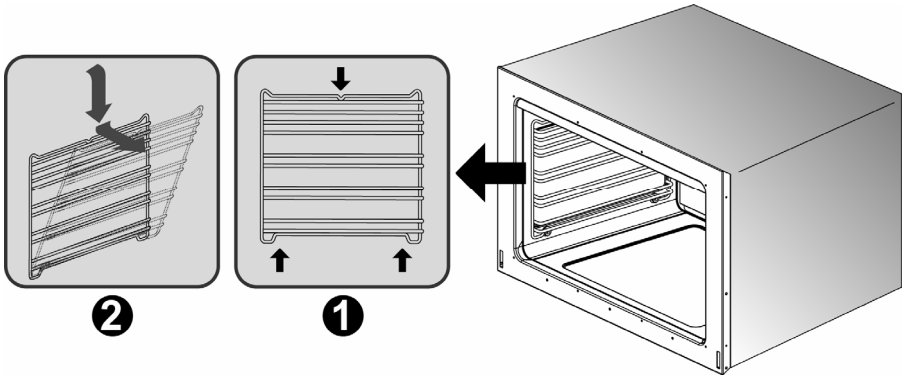
***CAUTION:*** *After re-fitting the door,* ***always*** *be sure to re-fit the hinge safety catches.*

### *14.2 Removing the side rack-holder frames*

The rack-holder frames can be removed to clean them separately and to facilitate cleaning the oven walls. The frames are hooked to the oven wall in the three points indicated by the arrows in the figure (detail **1**).

- Press downward with your fingers as shown in detail **2** of the figure to release the frame from the upper pin.
- Lift the frame upward and take it out.

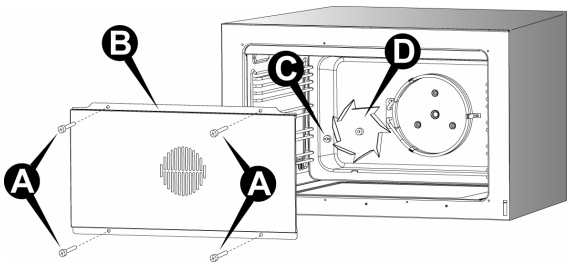
To re-fit proceed in the inverse direction. Set the lower part of the frame on the respective pins and press the upper part against the oven wall until it hooks onto the pin.




### *14.3 Removing and cleaning the inside oven fan*

The inside fan of the ventilated oven may require periodic cleaning. To disassemble the fan proceed as follows:

- **Make sure that the power supply to the appliance is switched off**.
- Remove all inside components (dripping pan, shelves).
- Loosen and remove the four screws **A** from the cover panel.
- Remove the cover panel **B**.
- Use a coin to loosen the fixing nut **C** of the fan (this threading is inverse; to loosen turn clockwise).
- Remove the fan **D** and wash it by immersing it in warm water and dish detergent. **Never use abrasive or corrosive detergents, powdered products, or metal scrubbers.** Rinse the fan and dry it thoroughly.

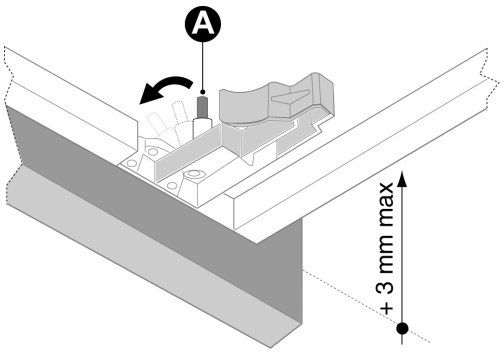



Re-fit the fan and the cover by working in the inverse direction to the instructions for removal.

### *14.4 Adjustment of the drawer height*

The clips of height adjustment are located in the lower side and at the right and left ends of the drawer.

- By turning the lever **A** the drawer will raise of **3 mm**.



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